

Grace Church Cook Book

S E C O N D E D I T I O N



Thora Clark

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GRACE CHURCH COOK BOOK

Compiled in 1907 by Women's Guild

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Astoria, Oregon



J. S. Dellinger Co., Astoria, Oregon



ENTERTAINING

MENU AND TABLE

In arranging the menu, too much should not be attempted and each course should be in pleasing contrast to the last. Except for a very elaborate dinner, raw oysters, a clear soup, fish, one entree, a roast with potatoes, and one other vegetable salad with cheese straws or crackers and cheese, an ice, fruit and black coffee should be sufficient. Butter is never served except at the informal family dinner.

The table should have its centerpiece of growing ferns or flowers and two or four candlesticks with wax candles and pretty shades. (No edibles with the exception of bon bons, salted nuts or crystalized fruits in compotiers appear upon the table.) All the china used in the same course should match wherever possible; but a different set of plates are permissible for each course.

A supply of extra silver should be laid out in convenient fashion on the sideboard, and finger bowls, dessert plates, after-dinner coffee cups and spoons should be in readiness on the side table. Water in the finger bowls should be warm, with perhaps a dainty flower or a leaf of rose geranium floating on the surface.

SKELETON MENU FOR FULL COURSE DINNER

Shellfish—on ice with lemon—light oyster crackers.

Clear Soup—in soup plates, half full—thick slices of bread or roll folded in the napkin.

Hors d'Oeuvres—olives, celery, radishes, etc.—passed after soup is served.

Fish—with appropriate sauce, potato balls and cucumbers if possible.

Entree—patties, timbale of chicken, or creamed dishes in paper cases—(bread passed.)

Meat—with appropriate sauce, jelly, potatoes, one vegetable and fruit punch.

Game—small birds, whole; others in halves or slices—varying accompaniments.

Salad—served with the game—Brie, Roquefort or cream cheese and crackers.

Hot pudding—with wine or lemon sauce.

Glace—ice, ice cream or frozen dessert—with sweet wafers.

Dessert—nuts, fruits, bon bons, crackers, cheese.

Coffee—black, served with sugar alone.

ENTERTAINING

COMPLETE MENU

| | | |
|----------------|---|--------------------------|
| | Blue Points | |
| Wafers | | Horseradish |
| | Consomme | |
| Olives | Celery | Salted Almonds |
| | Baked Fillets of Halibut, Hollandaise Sauce | |
| Potato Balls | | Cucumbers |
| | Swedish Timbales with Chicken | |
| | Spring Lamb | |
| Mint Sauce | New Potatoes in Cream | Asparagus Tips |
| | Orange Pekoe Punch | |
| Roasted Grouse | | Lettuce, French Dressing |
| | Plum Pudding, Wine or Lemon Sauce | |
| Maple Mousse | | Sweet Wafers |
| Fruit | Roquefort | Nuts |
| | Cafe Noir | Bon bons |

HINTS ON SERVING

1. Food should always be set down before guests from the right.

2. When a dish is presented from which a guest is to help himself, it should be passed to the left.

3. When a course is finished, the plate should be removed from the left.

4. Plates should be before the guests when they take seats at the table and when one plate is removed, it should be immediately replaced by another.

5. At the right of the plate have oyster fork, soup spoon and knives in the order of use, the one first needed farthest from the plate. On the left, lay the forks in the order of use, the one first needed farthest from the plate. Let the bowls of the spoons and the tines of the forks be turned upward and the cutting edges of the knives toward the plate. Place the napkin upon the plate or at the left of the forks, with a small thick piece of bread or dinner roll inserted between the folds. The napkin should be simply folded, either standing upright in a sort of triangular form or lying flat with the top part creased and turned back diagonally and the bread tucked under the fold.

6. If wine-glasses are to be used set the glass for water above the plate near the center of the cover and the wine-glasses to the right in a half circle, the one to be used first nearest the hand.

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7. Before the dessert is served, all the plates, small silver, salt and pepper shakers, and all glasses that will not be used again should be removed. Then the table should be "crumbed", using a silver crumb knife and a plate.

8. Spoons or knives and forks for the sweet course are usually supplied after the table is cleared; Spoons or knives are laid to the right of the plate; forks to the left: If forks only are called for, they are placed at the right.

9. Black coffee in small cups (for which sugar is passed) is the last course, and should precede the finger bowls unless the coffee is to be served to the ladies in the drawing-room. In that case, the finger bowls should be placed before the ladies leave the table.

10. If the coffee is to be served in the drawing-room the waitress covers a large tray with a white napkin, arranges the filled cups, smoking hot, upon it, and carries it into the room where the guests are assembled. Many hostesses prefer this way of serving.

Where there is only one pair of hands to do both cooking and serving still less formality should be observed. The service plate should be omitted; all the knives and forks to be used should be upon the table, with salts and peppers at the corners of the table, or one for every two persons. Bread-and-butter plates, containing butter-ball, and a small butter knife should be placed at the left of the cover before dinner is announced, and dinner roll folded into the napkin. Glasses should be filled with ice water and everything needed should be on the side table before the guests are seated. The plates for each course served on the table should be placed in a low pile, not more than three or four at a time, in front of the host or hostess. As each is filled the maid will lift it to her tray, carry and place it before the guest.

THE INFORMAL DINNER

The informal dinner to which only a few guests are invited, is served almost like the formal dinner; but where there is only one waitress it is customary to do a good deal of the serving on the table.

For this simple dinner, soup, a roast, two vegetables, a salad, dessert and coffee amply suffice.

Soup may be served by the hostess from a tureen. The waitress takes one soup-plate at a time from the sideboard, placing it in front of the hostess; when it is filled she passes

ENTERTAINING

it to the guest and brings another. Fish may be served by the host and passed in the same manner as the soup. The roast is carved by the host; but entrees, if included in the menu, are served from the side. Vegetables and sauces should be placed on the side-table and passed to each guest when required. The salad may be brought in on individual plates or served on the table by either host or hostess. The dessert is served by the hostess, and the coffee, unless brought in cups from the kitchen, is poured by her. Bon bons and relishes are usually on the table.

AFTERNOON TEA

The serving of afternoon tea with its dainty accompaniment of sandwiches or cake is coming into ever greater popularity, whether at an entertainment to which cards for "Afternoon tea at four o'clock" are sent or during the customary afternoon calls. In the former case, naturally, the refreshments are usually more elaborate, though in no case should they be heavy, as dinner is so close at hand.

For the small reunion of friends the tea should be made and served by the hostess in the drawing room or living room or in summer weather out of doors. Simple sandwiches and cakes are served with hot tea, coffee or chocolate, though tea is preferable.

SOUPS

Formerly Compiled by Mrs. A. J. Taylor

Revised by Mrs. John Tait

BOUILLON

One tablespoon butter, $\frac{1}{2}$ lb finely chopped beef off the round, 1 bay leaf, $\frac{1}{2}$ onion sliced, 1 stalk celery, 3 or 4 cloves, 2 slices carrot, 2 sprigs parsley, shell and white of 1 egg. Melt butter in saucepan, add onion and cook till brown, add beef and vegetables and 1 quart cold water, set on back of stove to heat slowly. Simmer gently for 3 hours, beat the white of egg with $\frac{1}{2}$ cup cold water and add to the boiling bouillon, add crushed shell, boil 4 minutes, stand 1 minute to settle, strain through wet cheese-cloth.

BEEF BOUILLON

Six lb beef and bone, 2 quarts water, pepper and salt. Cut and break the beef and bone, put it in the water, let simmer for 5 or 6 hours. Cool and strain through a sieve, removing all fat. Reheat, seasoning to taste with pepper and salt.

VEGETABLE SOUP

One large shin of beef, 5 quarts of cold water, 1 turnip, 2 carrots, 1 parsnip, 1 root of celery, 1 cup chopped cabbage, 2 tablespoons barley, 1 potato, 2 bay leaves, salt and pepper. Wipe the shin with damp towel, put into soup kettle with cold water and bring to a boil, skin

and let simmer for 4 hours. Skim off all the fat. Have the vegetables cleaned and run through the food chopper. Scald the washed barley and add to soup. Simmer 1 whole hour longer. Season to taste.

Mrs. Charles M. Stype.

SCOTCH VEGETABLE SOUP

Two carrots, 4 small turnips, 2 dried onions, 2 parsnips, 2 potatoes, 1 small head cabbage, a few sprigs parsley, $\frac{1}{2}$ cup rice or barley, 4 lb brisket of beef. Put beef to boil, 1 hour later add vegetables finely chopped, also barley or rice, boil 2 hours longer, skim and serve.

Mrs. E. J. Ferguson.

VEGETABLE SOUP

One-half cup chopped onion, 2 cups shredded cabbage, $\frac{1}{2}$ cup chopped carrot, 1 leek, 1 tablespoon chopped pepper, 1 cup sliced potato, 1 tablespoon chopped celery, 1 tomato, 1 tablespoon butter or drippings, $1\frac{1}{2}$ teaspoons salt, 1 teaspoon pepper, $1\frac{1}{2}$ quarts water. Brown the onion slightly in the butter or drippings. Have the water boiling hard, add all the vegetables except potato and tomato. Boil rapidly for 10 minutes, then gently for 1 hour, add the other ingredients and cook 1 hour longer.

BEEF SOUP

Two lb shin of beef, 4 tablespoons butter, 2 onions, 2 carrots, 1 stalk celery, 2 bay leaves, 1 teaspoon sweet marjoram, 2 whole allspice, 2 whole cloves, a pinch of mace, salt and pepper, 2 quarts cold water, 1 tablespoon

cornstarch. Chop beef in small pieces, put in pan with the butter and brown over a hot fire. Take meat out and put it into a large kettle with the onions, carrots and celery all chopped fine; add the seasoning and water, bring to a boil and skim well. Cover closely and simmer for 6 or 8 hours, then strain and set away. Next day remove all fat from top and boil for 30 minutes. Thicken with the cornstarch mixed with a little cold water, boil 3 minutes and serve.

MUTTON SOUP

Two lb neck of mutton, 2 quarts cold water, 1 turnip 1 carrot, 1 onion, 1 tomato, 1 tablespoon pearl barley. Put mutton in a kettle with the water, sliced vegetables, barley and seasoning. Bring to a boil, skim off fat and scum. Simmer slowly for 3 hours, keeping vessel closely covered.

OX TAIL SOUP

One ox tail, 1-2 tablespoon drippings, 2 quarts cold water, 1 onion, 1 stalk celery, 1 sprig parsley, 2 cloves, 2 peppercorns, 1 teaspoon salt. Cut ox tail into pieces, separating at the joints. Brown the onion in drippings of salt pork. Put the meat in a kettle with the water; when it reaches the boiling point add the spices and the vegetables chopped fine. Simmer for 4 hours, strain, cool and remove the grease. Reheat, add salt, and serve.

QUICK BEAN SOUP

Two cups baked beans, 4 tomatoes or $\frac{1}{2}$ can, 1 small onion, 1 large potato, $\frac{1}{2}$ teaspoon celery salt, 1 tablespoon butter, $\frac{1}{2}$ teaspoon beef extract. Cook vegetables

until tender, rub through a strainer, add beef extract, butter and seasoning. Thin to a creamy consistency.

Mrs. Cherry.

BEAN SOUP

One quart soup beans, $\frac{1}{2}$ lb fresh pork, lean, 1 pint milk salt and pepper. Soak beans for 1 hour. Cook beans and meat till thoroughly done, at least 3 hours. Season and remove the meat, run beans through a colander. Let boil; add milk, which should reduce the soup to the consistency of thick cream. Remove from the fire as soon as the boiling point is reached. Serve with toast browned in the oven.

BLACK BEAN SOUP

One pint pink kidney beans, 1 bermuda onion chopped fine, 1 button garlic, 1 tomato sliced, $\frac{1}{2}$ cup butter, oil or beef fat, 1 quart liquid. Soak beans over night, boil them until tender, mash and return to the water in which they were cooked, of which there should be about a quart. Run this puree through a sieve to free it from hulls. Fry the onion and garlic in the fat until brown, adding the tomatoes. When well cooked strain through a colander; add the puree, let simmer for 10 minutes and serve.

LAMB BROTH

Two lb neck of lamb, 1 teaspoon salt, 1 quart cold water. Clean and cut up meat, put meat and bones into a saucepan, add cold water, let stand 1 hour, then heat gradually and let cook below the boiling point for 2 hours. Strain through a sieve and serve.

BEEF TEA

One lb ground lean beef, 1 pint cold water, salt and pepper. Put it into a closely covered saucepan, and let stand on range without boiling for 20 minutes, boil for 5 minutes, strain and serve.

PIMENTO BISQUE

One-half cup rice, 3 cups chicken stock, 3 pimentos, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon tobacco sauce, yolk of 1 egg, $\frac{3}{4}$ cup cream. Wash the rice, cook with stock until tender; press through a sieve, add the pimentos also passed through a sieve, and the seasonings. Bring to a boil, add the egg beaten with the cream. Serve with Imperial sticks.

POTATO SOUP

Five good sized potatoes, 1 head of celery. Cut both up fine and boil in a little water. When done, strain and mash. Use the water they were cooked in and 1 quart milk, add a little butter, pepper and salt.

Mrs. E. J. Ferguson.

CREAM OF POTATO SOUP

Two medium sized potatoes, $\frac{1}{4}$ tablespoon chopped onion, 1 bay leaf, 1 sprig parsley, 1 pint cream stock. Pare the potatoes and let them soak in cold water for half an hour. Then put them in boiling water with the bay leaf and onion; when soft drain off the water and mash, saving the water and returning the mashed potatoes to it. Strain through a sieve and add the cream stock slowly. Just before serving add the chopped parsley, salt and pepper.

CORN SOUP

Take the ears of corn and run a sharp knife through the grains and scrap from the cobs about $1\frac{1}{2}$ pints. Cook in double boiler with about 1 pint of water for 30 minutes, or longer if the corn is old. Heat 1 pint milk and 1 pint cream, thicken with a little flour, add the corn after it has been strained; season with butter, salt and pepper. Canned corn may be used. Mrs. John Smith.

CREAM OF CORN SOUP

One pint canned corn, $\frac{1}{2}$ tablespoon chopped onion. 1 bay leaf, 1 pint cream stock. Cook corn, onion and bay leaf for 15 minutes, add cream stock and serve with a spoonful whipped cream on each dish.

CORN CHOWDER

One ounce salt pork, 2 potatoes, 1 small onion, 1 cup boiling water, 1 pint can of corn, 1 pint hot milk. salt and pepper. Pare and slice potatoes and onions. Cut the pork into small dice and put over the fire, cooking until crisp and brown; add the potatoes, onion and boiling water. Boil for half an hour, add hot milk, corn and seasoning, bring to a boil and serve.

CREAM OF CELERY

One bunch celery, 1 pint boiling water, $\frac{1}{2}$ teaspoon salt. $\frac{1}{2}$ teaspoon chopped onion, 3 cups cream stock. Wash and scrape celery; cut small and cook with the water, salt and onion, until thoroughly tender. Mash in the water in which it was boiled, add cream sauce and serve.

Mrs. E. W. Burlingame.

CELERY SOUP

One head celery, 1 onion, 1 bay leaf, 1½ quarts water, 2 tablespoons butter, 4 tablespoons flour, 1 pint milk, 1 egg yolk, ½ cup cream, salt and pepper. Remove the tender parts of celery to use on table, wash the remainder carefully, and cut up fine. add onion and bay leaf, cover with cold water and cook for 40 minutes. Melt butter in sauce pan, add flour and stir in gradually the milk. When thick and smooth, add strained liquor from the celery. Season with salt and pepper. Beat egg yolk with ½ cup cream and add last.

ASPARAGUS SOUP

One quart asparagus, 1 pint milk, 1 teaspoon flour, 1 teaspoon butter, salt and pepper. Boil asparagus in 1 quart of water until tender. Rub through a colander and return to the water in which it was boiled. Rub butter and flour together and stir into hot milk, cook till it bubbles. Season and pour into asparagus. Serve at once with toasted bread cut in dice.

Mrs. G. W. Wood.

CREAM OF ASPARAGUS SOUP

Half a bunch fresh asparagus, or the tips of 1 bunch of asparagus or an equal amount of canned asparagus. 1 pint boiling water, ½ teaspoon salt, 1 tablespoon chopped onion, ½ bay leaf, 3 cups cream stock. Wash and scrape asparagus, cook with the water, salt, onion and bay leaf until thoroughly tender. Mash through a sieve, return to the water in which it was boiled, add cream sauce and serve.

ONION SOUP

Four or five medium sized onions, 1 pint cream sauce, parsley, salt and pepper. Cook onions until tender, press through sieve and return to water they were boiled in, add cream sauce, season with salt and pepper. Put finely chopped parsley in each soup plate before serving.

Mrs. O. I. Peterson.

CARROT BISQUE

Place 2 cups grated raw carrots in the double boiler with 2 tablespoons butter, 1 tablespoon sugar, $\frac{1}{2}$ cup water. Cook half an hour, put through sieve, add 2 cups good stock and cook 20 minutes, season to taste. Beat 2 egg yolks well, add 1 cup cream and blend in 1 tablespoon corn starch, stir into the hot liquor. Beat with egg beater a few minutes before serving in cups.

Miss Sadie Crang.

CREAM OF CARROT SOUP

One pint sliced carrots, 2 tablespoons butter, 2 tablespoons flour, $1\frac{1}{2}$ quarts boiling milk, salt and pepper. Boil carrots in slightly salted water till tender, rub through a sieve. Cook flour and butter till thoroughly blended, add carrots, stir well and add boiling milk. Season to taste and serve with toasted crackers.

CLAM NECTAR

One dozen clams, 1 quart water, salt, green pepper, whipped cream. Clean and chop clams fine, add a little salt, green pepper, a small piece, and 1 quart of water. Boil 35 minutes, strain and serve in bouillon cups with a little whipped cream placed on top.

CLAM MOUSE

Cover fresh clean clams with cold water, add a little salt, pepper and the heart of a small onion. Strain liquor through a fine sieve, season with celery, salt and to each pint, fold in 1 cup whipped cream. Freeze to a soft water-ice consistency. Serve in bouillon cups or can be served hot with a spoonful of whipped cream in each cup.

Mrs. H. G. Van Dusen.

CREAM OF SPINACH SOUP

One quart spinach, $\frac{1}{2}$ tablespoon chopped onion, 1 pint cream stock. Wash spinach thoroughly, throw it into dry kettle and place over the fire, stirring until the spinach is wilted. Drain the spinach, saving the water. Chop spinach very fine, return it to the water, add the onion and cook until done, adding a little more water if necessary. Mash in the same water, strain and add the juice to the hot cream sauce.

CLAM CHOWDER

Clean thoroughly 1 dozen clams (razor), remove all the black portions to avoid discoloring the chowder, chop clams small or put through a meat grinder. Peel and slice 1 qt of potatoes. Cut 2 or 3 ounces of salt pork into small cubes, place in pan and fry a light brown. Then slice in 1 medium sized onion, allowing it to cook thoroughly, then put in clams. Pepper them well but do not salt as it shrinks and hardens them. Put in a small portion of cold water and allow them to boil for 5 minutes, then put in potatoes with water enough to

cover them, salt the potatoes freely, let them boil slowly until soft, then add 1 quart milk and boil slowly for 5 minutes

Mrs. W. E. Tallant.

CLAM BROTH

One dozen clams, 1 quart water, butter and pepper and salt, $\frac{1}{2}$ pint cream. Wash clams thoroughly and put into the water, let simmer slowly for about 2 hours. Strain and add $\frac{1}{2}$ pint cream, a little butter, salt and pepper to taste. Add more cream if needed.

Mrs. Elizabeth Thomas.

CLAM CHOWDER

Two dozens small clams, 1 onion, 1 quart potatoes, sliced very thin, 4 slices pork, 1 pint cream, salt and pepper. Fry pork in granite pot: add chopped clams, potatoes, onion chopped very fine, salt and pepper, add cold water to barely cover, boil until tender. When ready to serve add cream and 1 tablespoon worcestershire sauce.

Mrs. G. W. Wood.

CLAM AND TOMATO BISQUE

One quart clams, $1\frac{1}{2}$ cups cold water, one-third cup butter, 1 tablespoon flour, $\frac{1}{2}$ onion, 2 cups cream, 1 cup cooked and strained tomato, $\frac{1}{2}$ tespoon soda, salt and cayenne pepper. Pour water over the clams, then drain. To water add hard part of clams, chopped fine. Heat slowly to boiling point, cook 20 minutes, then strain. Cook butter with onions 5 minutes, remove onion, add flour and gradually clam water. Add cream, soft parts of clams, and as soon as boiling point is reached, add

tomatoes to which soda has been added. Season with salt and cayenne and serve at once.

OYSTER SOUP

Twenty-five oysters and juice, 1 pint milk, 1 ounce butter, 1 hard boiled egg, 1 soda cracker, rolled, 1-4 cup celery, salt and pepper. Boil milk and set aside, bring the oyster juice to a boil and remove the scum. Put the oysters over the fire with the juice and butter, let simmer until the edges begin to curl, add the boiled milk, bring to a boil, add salt and pepper to taste. Mix the cracker and celery with the egg, finely chopped; put these into a tureen and pour the soup over them.

OYSTER SOUP

One pint oysters, 1 quart rich milk, 3 soda crackers, rolled, pepper and salt. Drain oysters and put liquor on to heat, add pepper and salt. Heat milk to boiling point, add crackers. Just before serving put oysters into hot liquor until thoroughly heated. Serve in tureen..

Mrs. Cherry.

TURKEY BONE SOUP

Turkey bones, water to cover bones, 1 onion, 1 stalk celery, 2 carrots, 1 tablespoon barley, 1 teaspoon rice, 1 sprig parsley, pepper and salt. Put turkey bones in kettle and cover with water; boil slowly for 3 hours; add the other ingredients, chopping the onion, parsley and celery, and cutting the carrot and 1 potato into small dice. Boil until the vegetables are tender, season to taste and serve.

CHICKEN SOUP

Three pounds chicken, 1 teaspoon salt, 1 onion, 1 sprig parsley, a little mace. Cover chicken with cold water, add salt; boil up and skim, then add onion, parsley and mace, and cook until chicken is tender. Remove chicken and take all the meat off, put the bones back into broth and simmer for half an hour. Remove the bones and strain soup through cheese-cloth.

Mrs. T. J. Hardie.

GREEN PEA SOUP

One can peas, 1 pint cold water, 1 pint milk, 3 tablespoons butter, 2 unsifted tablespoons flour, 1 tablespoon white sugar. Put peas on in own liquor, add 1 pint cold water. Drain and rub peas through sieve, and return to the water in which they were cooked and add 1 pint milk. Put butter on stove in saucepan, brown, blend in flour and sugar and add to the other ingredients, adding salt and pepper. Serve with toasted bread cut in dice.

Mrs. T. Ryrie.

SPLIT PEA SOUP

Wash well 1 pint of split peas and cover with cold water, adding 1-3 of a teaspoon of soda and let them remain in it over night. In the morning, drain and rinse, put in a kettle with a ham bone and 1 small onion, some celery, both cut fine. Pour over them 3 quarts of water when soup begins to boil, skim the froth from the surface. Cook slowly 3 or 4 hours, adding water if necessary. When done, it should be rather thick. Stir occasionally until the peas are dissolved.

Mrs. C. Knutsen.

CREAM OF PEA SOUP

One can peas, 1 thin slice of onion, 1 quart rich milk, salt and pepper. Stew peas and onion to a pulp, in barely enough water to cover them and press through a sieve. Season with salt and pepper, add milk and heat to boiling point. Serve in bouillon cups.

Mrs. G. H. George.

PEA POD SOUP

Two quarts pea pods, 1 quart water, 1 cup scredded lettuce, 1 pint cream stock. Put the pea pods in the water over the fire, adding the lettuce if you have it. Boil down to 1 pint, strain and add to cream sauce. Left over cooked peas pressed through a colander may be added if desired.

PUREE OF DRIED SWEET PEAS

One cup dried sweet peas, $\frac{1}{4}$ lb salt pork, 1 large potato, 1 quart water, pepper and salt. Soak the peas over night. Boil gently for 3 hours with salt pork; add potato cut in small pieces and seasoning. When potato is done; strain and rub vegetables through a sieve; serve with toasted bread.

Mrs. E. M. Cherry.

CHEESE SOUP

Three cups milk, 1 tablespoon flour, 1 cup grated cheese, salt and paprika. Heat the milk in double boiler, reserving a little to mix with the flour; add this and cook thoroughly. When ready to serve add the cheese and seasoning.

A NOVEL AND DELICIOUS SOUP

Five dark red beets, 1 quart rich milk, 1 level tablespoon butter, 1 level tablespoon flour, 1 cup hot milk, salt and pepper. Cook beets till tender, peel and cut in bits, put to simmer in the milk, crushing the beets until the soup is colored pink; add salt and pepper to taste. Strain and thicken with butter and flour and hot milk, strain again. Serve as it is or poured over 1 cup of whipped cream in a tureen and stirred before serving.

Mrs. G. H. George.

SALMON SOUP

One-third can of salmon, 1 qt. scalded milk, 2 tablespoons butter, 4 tablespoons flour, 1½ teaspoons salt, few grains pepper. Drain oil from salmon, remove skin and bones, rub through a sieve. Add gradually the milk thickened with the butter and flour. Season to taste.

VERMICELLI SOUP

One-half cup vermicelli, 1 quart stock, 1 teaspoon Worcestershire sauce, 1-2 saltspoon pepper, 1-2 teaspoon salt. Cook vermicelli 10 minutes in boiling salted water, drain and add to the boiling stock, season to taste and serve.

CHICKEN GUMBO

One tablespoon butter, 1 tablespoon chopped onion, 1 quart sliced okra, 2 quarts hot water, 3 small tomatoes, chicken, flour, salt and pepper. Brown the onion in the butter; add the okra and fry until the okra will rope from a spoon. Stir constantly. Pour all into the

hot water and boil down to a quart. Scald and peel the tomatoes, cut into small pieces and add the soup. Next sprinkle with salt, pepper and flour, the wings, back and neck of a chicken and fry a light brown. Lift from frying pan with a fork and add to the soup half an hour before serving.

WHITE SOUP

One veal knuckle, $\frac{1}{4}$ lb macaroni, 1 pint cream, nutmeg, mace, and lemon peel. Simmer veal 3 hours, add macaroni, when done add cream and seasoning. One-third cup rice may be substituted for macaroni.

Mrs. P. A. Stokes.

CHILI BISQUE

Four sweet chili peppers, $\frac{1}{2}$ cup boiled rice, tobasco, salt, 1 egg, $\frac{1}{4}$ cup cream, 1 pint hot milk. Remove the seeds and veins from the peppers, boil and press the pulp through a colander. To this add 1 cup boiled rice, mashed smooth. Season with tobasco and salt. Beat egg, add the cream, then the hot milk, and pour all into bisque.

CREAM STOCK

One pint milk, 1 tablespoon butter, $\frac{1}{2}$ tablespoon salt, red or black pepper. Melt the butter and add the flour, being careful not to let it burn. Add milk gradually, stirring constantly to prevent lumps. Add the seasoning.

VEGETABLE STOCK

One carrot, 1 onion, 1 stalk celery, 2 turnips, 2 tomatoes, 1 tablespoon sugar, 4 tablespoons oil or fat, 2 qts.

cold water, 2 bay leaves, salt, pepper. Chop vegetables very fine; put the sugar in a kettle over the fire, when it is brown add the fat and vegetables. Add water and season to taste. Let it simmer for 1 or 2 hours; strain and stand aside to cool.

TO SERVE WITH SOUP BREAD BALL

Soak bread in water, squeeze from the water and put in a hot buttered dish. Add a couple sprigs of parsley, chopped fine, salt and pepper to taste, a pinch of mace and the yolk of 1 egg, beaten. Mix thoroughly and set aside to cool. Flour the hands and make into small balls. Drop into the soup 5 minutes before serving.

FORCE MEAT FOR TURKEY SOUP

Chop scraps of turkey very fine. Take $\frac{1}{2}$ teaspoon fine bread crumbs, a small portion of cayenne pepper, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pounded summer savory, a little grated lemon peel. Mix all together add 1 well beaten egg to bind them. Roll the mixture into balls about the size of a hickory nut and drop into soup 10 minutes before serving.

BOUILLON

One round steak, 1 beef shank, 3 mutton shanks, 2 veal shanks, 2 carrots, 2 onions, 5 stocks celery, 1 yellow turnip, 1 small bunch parsley. Simmer till meats falls from bones. Strain, add 3 or 4 egg shells to clarify. Let stand over night, remove grease. This is extra fine soup stock. Mrs. W. O. Wilkinson, Bermuda.

TOMATO BISQUE

One quart can tomatoes, 1 qt milk scalded, 3 table-spoons flour, soda size of a pea. Boil the tomatoes, add flour mixed in a little water, then the soda, strain and add the milk, pepper, salt and butter.

Mrs. A. J. Taylor

CROUTONS

Cut bread into $\frac{1}{2}$ inch slices; remove the crusts and cut into cubes: put the shallow pan and brown in oven.

IMPERIAL STICKS

Cut stale bread into one-third inch slices and remove crusts. Spread both sides with butter, cut into narrow strips, and brown in a quick oven.

PULLED BREAD

Place a loaf of bakers bread in a baking pan and cover with a tin plate. Let it remain in a moderate oven about 20 minutes, or until heated through; then with a fork remove the crust and tear the soft part into large ragged pieces. Spread the pieces in a pan and place in a hot oven until crisp and brown. Serve in place of crackers.

CREAM OF TOMATO SOUP

One-half can tomatoes, 2 teaspoons sugar, 1-4 tea-spoon soda, 1 qt milk, 1 slice onion, 4 table-spoons flour, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, one-third cup butter. Scald milk with onion, remove onion and thicken milk

with flour diluted with cold water until thin enough to pour, being careful that the mixture is free from lumps. Cook 20 minutes stirring constantly at first. Cook tomato with sugar 15 minutes, add soda and rub through a sieve. Combine mixtures and strain into tureen, over salt and pepper.

Mrs. Norris Staples.

RICE TOMATO SOUP

Three quarts stock, 1 can tomatoes, 1 tablespoon catsup, 1 small onion, 2 tablespoon rice, salt and pepper to taste, cook until rice is tender.

Mrs. E. M. Baker.

ASPARAGUS SOUP

Let come to a boil 3 pints rich milk thicken slightly, add piece butter size of egg. Put 1 small can asparagus through coarse sieve, and add to milk. Salt and pepper to taste.

Pea and celery soup is made the same.

Corn soup is made the same, only add a spoonful whipped cream to each cup when served.

CLAM CHOWDER

Cut up 2 dozen clams. Put to cook in cold water and let simmer till tender. Add 1 cup minced bacon or salt pork, which has been fried to a golden brown; 2 blades garlic, 1 small onion, 3 cups diced raw potatoes. Let simmer at least 1 hour. Before serving add 1 cup rich milk or cream.

H. M. H.

Fish and Sauces

*Formerly Compiled by Mrs. C. J. Trenchard and
Mrs. P. L. Cherry. Revised by Mrs.
Harry Brooks.*

PLANKED FISH (Halibut or Salmon)

Select a piece about one inch thick near the middle of a medium fish, so that it covers plank. This makes about 2 lbs or a little over. Put plank in oven with 2 strips of bacon on it. Let the plank get greasy looking and hot. Salt and pepper fish and put on top of bacon. Then put heaping tablespoon of butter in pan and melt, pour some over one cup of bread crumbs to moisten them; then into the rest of the melted butter put heaping tablespoon of flour to make a soft paste. Open oven door in about 20 minutes, and spread paste all over fish. If oven is not terribly hot put on crumbs at same time. If oven is quite hot one half hour is enough. Do not let fish get dry. Let brown and serve with slices of lemon.

Mrs. T. P. Haller

FISH LOAF (White Fish or Salmon)

One and one-half cups cooked fish, 1 large onion, 1 cup bread crumbs, 1 tablespoon chopped parsley, 1 egg, 1 tablespoon shortening, $\frac{1}{2}$ cup milk or water. Mix together, form into loaf, and bake slowly 30 minutes. Serve on hot platter with cream sauce, garnished with lemon and parsley.

Mrs. R. T. Oliver.

SAUCE TARTARE

Chop fine 2 small pickles, 1 teaspoon capers, 3 or 4 pitted olives, 1-2 teaspoon chives or onion, a little parsley, chop fine and drain off the juice and gradually blend with 1 small cup mayonaise dressing. Keep in a cool place. Mrs. Charles M. Stype.

CAPER SAUCE

A desert spoon of capers put into half pint of white sauce with a teaspoon of vinegar, makes caper sauce.

DRAWN BUTTER SAUCE

Put 2 tablespoons of butter in a sauce pan to melt but do not brown. Stir in 2 tablespoons of flour until smooth, then stir in slowly 2 cups of boiling water and let it simmer until it thickens. Season with salt and pepper and squeeze in the juice of half a lemon.

MINT SAUCE

Chop some mint fine, boil half a teacup of vinegar with 1 tablespoon of sugar. Throw in the mint and boil up at once. Pour in a sauce boat and let cool a little before serving.

ITALIAN SAUCE

Simmer together for 20 minutes 1-2 can tomatoes, 6 cloves, 3 sprigs of parsley, 1 teaspoon mixed herbs, 1½ teaspoon pepper corns, 1½ teaspoon whole allspice. Slowly brown 2 tablespoons chopped onions and 1 tablespoon of butter until very dark. Add 2 tablespoons

flour, brown again, add gradually 1 cup of rich brown stock, then the cooked tomatoes simmer 10 minutes, rub through a sieve and add more seasoning if desired.

CREAM SAUCE

One cup milk, 1 cup hot water, $\frac{1}{4}$ cup cream, 1 tablespoon butter, salt, 1 tablespoon flour, juice of 1 lemon. Cook butter and flour together, add hot water from boiled fish, milk and cream. Stir until this boils, then add lemon and salt to taste.

This sauce is the basis for the following:

Egg and Parsley

Three hard boiled eggs chopped, 2 teaspoonfuls parsley chopped, add these to cream sauce before serving.

SAUCE FOR BOILED SALMON

One pint of sweet cream, 2 tablespoons butter, 3 hard boiled eggs chopped fine. Season with salt and pepper and thicken with cornstarch. Mrs. J. Dunphy.

BROWN SAUCE

One tablespoonful butter, 1 tablespoonful flour, 2 cloves, 1 bay leaf, 1 teaspoonful chopped onion, 1 teaspoonful chopped parsley, 1 cupful brown stock. Heat stock; blend together butter and flour, add to hot stock with cloves, bay leaf, parsley, and onion. Cook for a few minutes. Strain, and serve hot.

HOLLANDAISE SAUCE

One-half cup butter, yolks of 2 eggs, one-third cup boiling water, $\frac{1}{4}$ teaspoon salt, Dash cayenne, 1 table-

spoonful lemon juice. Wash and divide butter into three parts. Put one part with yolks of eggs and lemon juice in saucepan over hot water, stir constantly until butter is melted; add second piece of butter, and, as it thickens, third piece. Add water, cook one minute and season. Serve.

MAITRE De HOTEL SAUCE

Four tablespoons butter, 1 tablespoon parsley chopped, juice of 3 lemons. Mix well.

FISH DRESSING

Either of the following recipes may be used to prepare a stuffing for any fish: 2 cups bread or cracker crumbs, 1 cup mashed potatoes, 1 well-beaten egg, 2 tablespoons butter, 1 teaspoon sage and savory, or a little thyme, and 6 chopped clams or oysters; moisten with milk, salt, and pepper to taste.

For a plainer dressing, use 1 pint bread crumbs, or $\frac{1}{2}$ pint cracker crumbs, 4 tablespoons melted butter, 1 egg beaten, pepper, salt, 2 tablespoons chopped pickle, $\frac{1}{4}$ teaspoon onion juice.

BAKED SHAD ROE

Two large roes, sprinkle with salt, and stand half an hour. In the bottom of a baking pan put a layer of fine bread crumbs mixed with a chopped onion, chopped parsley, 6 chopped mushrooms, melted butter, and a little lemon juice. Lay the roes on the crumbs, sprinkle with more crumbs seasoned and dressed like those in the pan. Over all pour a cupful white stock

Bake half an hour, drain off the liquid, sprinkle the roes with bread crumbs moistened with melted butter, put back in the oven for fifteen minutes to finish cooking and brown. Thicken the liquid that was poured off with flour blended with melted butter, and pour over the roes.

HALIBUT BOUDINS

One-half cup cold mashed potato, 1 cup cold halibut, $\frac{1}{2}$ cup soft bread crumbs, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon salt, 1 egg, $\frac{1}{2}$ teaspoon onion juice. Mash the halibut, mix well with the other ingredients, and press through potato ricer. Moisten with the beaten egg. Butter molds and dust them with fine bread crumbs. Fill each mold with the fish mixture, set them in a pan of hot water, and bake 20 minutes in a moderate oven. Serve on a hot platter, pour a white sauce over them, and garnish with slices of hard boiled egg and parsley.

HOW TO PLANK FISH

Heat and oil one of the oak planks which are made for this purpose: spread upon this, skin side down a fish, dressed, cleaned and split down the under side: brush over with butter or oil, and set in the dripping pan in the lower gas oven, at first near the burners; after cooking a few minutes, remove to the floor of the oven to finish cooking. Cook about 25 minutes, basting often. Set the plank upon a platter. Spread over the fish 3 tablespoons butter, creamed and mixed with salt, pepper, and a tablespoon lemon juice and chopped parsley. Garnish the edge of the plank with potato mashed, seasoned and made soft enough with butter and milk to

put through a pastry tube. Return to the oven to brown the potato. Garnish with slices of tomato, cucumber and lemon and sprigs of parsley.

HOW TO SAUTE FISH

Fish may be fried in oil, salt pork fat, lard, or clarified drippings. Have fat hot and use as little as possible to cook fish and keep from sticking to the pan. Pork fat is obtained by trying out thin slices of fat salt pork, being careful not to let it burn. Pork gives the fish a flavor not to be obtained by any other oil or fat. When pork fat is used, salt should be added but sparingly. Fried fish should be seasoned while cooking. After wiping dry, fish should be rolled in Indian meal, flour, or sifted crumbs before frying. If the fish has been on ice, or is very cold, do not put it in the fat fast enough to cool it perceptibly. Watch carefully while cooking; don't break or mutilate the fish in turning; cook brown, drain on a sieve, colander, or paper, and serve hot on a napkin. Unless fish are very small, they should be notched on each side before rolling in meal previous to frying.

BAKED SALMON TROUT WITH CREAM

Wipe dry and lay in a pan with enough water to keep from scorching. Bake slowly an hour, basting with butter and water. Into a cupful cream stir 3 or 4 tablespoons boiling water, add 2 tablespoons melted butter and a little chopped parsley; add it to the gravy from the dripping pan in which fish was baked; lay the trout on a hot platter and let the gravy boil up once, then pour over the fish; garnish with sprigs of parsley.

HOW TO BROIL FISH

Broiling is probably the simplest as well as the best method of cooking many kinds of fish, the flavor and juices being better preserved. Salt pork is the best thing to use. The double broiler is the best utensil, though they may be cooked on a griddle or a spider. Heat and grease well before laying in the fish, the flesh side first; when that is perfectly browned, turn and finish cooking. Serve on a hot platter, spread with butter or cream or both, and season to taste. Or a fish may be broiled in a dripping pan, and if the oven is hot will cook nicely. Baste once or twice with butter or cream while cooking.

HOW TO BOIL FISH

Boiling is the most insipid way of cooking fish, yet there are certain varieties that are better cooked this way if accompanied by a rich sauce. Fish, if boiled in a common kettle, should first be wrapped in cheese cloth, to preserve its shape. Boiled fish should be served with a sauce. A fish of 6 pounds should boil or steam in 30 or 35 minutes. The water should always be salted. A boiled fish may be stuffed if desired.

BAKED HALIBUT

Take a square piece of fish, weighing 5 pounds, wash, wipe dry, and place in the dripping pan with a few thin slices of salt pork on top. Bake one hour; baste with melted butter and water. Stir into the gravy 1 tablespoonful Worcestershire sauce, juice of 1 lemon, seasoning to taste, and thicken. Serve the gravy separate; garnish with slices of hard-boiled eggs.

BAKED SMELTS

Dip in beaten egg, roll in cracker crumbs, season with salt, pepper, and a little nutmeg, lay on a sheet of buttered paper in a buttered baking pan, put a piece of butter on each fish and bake delicately brown; serve on a hot dish, garnished with slices of lemon and parsley.

BAKED SHAD

Stuff with a dressing; sprinkle the fish with flour, lay in a pan with a few thin slices of pork on top. Bake a medium-sized fish 40 minutes; add a little hot water, butter, pepper, and salt to the gravy; boil up and serve in gravy tureen. Garnish the fish with sprigs of parsley. A tablespoonful anchovy sauce is a decided improvement by giving the gravy a better flavor.

SWEET AND SOUR FISH

One pound fresh salmon, salt and place on ice. Then prepare 1 carrot, 1 onion, boil until tender. Then add the salmon. In the meantime prepare 3 ginger snaps, 3 tablespoons vinegar, 3 tablespoons sugar. When the fish has boiled 6 minutes add this and a few raisins.

Mrs. Louise Sommers.

BROILED SALMON

Salmon, pepper and salt. The choicest piece for broiling is the thin part (or belly) which is hard to get, so substitute a two inch slice from the thick part of the fish. Broil over clear, hot coals, place on a hot platter, salt, pepper and serve at once.

Mrs. E. S. Cherry.

BAKED SALMON TROUT

One large salmon trout, 1 tablespoon olive oil, 1 tablespoon lemon juice. Clean and split the fish. Stir the lemon juice and olive oil well together on a platter. Lay the fish in this, the flesh side down. In a half hour turn the fish and leave it for a half hour longer. Place it in a baking dish, flesh side up, season with salt and paprika. Bake about 20 minutes, until lightly browned.

Mrs. R. Carruthers.

BROILED SHAD

Clean and split the fish in half. Cook about fifteen minutes over a clear fire. Turn carefully so as not to break the fish and brown on both sides. Serve with parsley sauce and slices of lemon.

Mrs. C. J. Trenchard.

FISH BALLS

Fish, potatoes, 1 egg, 1 tablespoon butter. Mince fine one cup of fish and one cup cold mashed potatoes. Mix well, season with salt, pepper and melted butter. Shape into balls or pats, dip into beaten egg and bread crumbs. Fry in hot drippings or lard, till a light brown on both sides.

Mrs. C. J. Trenchard.

CODFISH BALLS

One cup codfish, 1 pint potatoes, 1 teaspoon butter, 1 egg, pepper. Cook potatoes and fish together until tender. Drain and wash. Add the egg, pepper and butter. Shape in balls and cook in very hot deep lard.

Mrs. Kirkpatrick.

TO FRESHEN SALT FISH QUICKLY

Any kind of salt fish can be freshened in 2 to 4 hours by putting fish in plenty of "tepid" water and changing the water every 20 or 30 minutes.

SALT SALMON, PIONEER STYLE

Two pounds salt salmon or tips, 6 or 8 potatoes well washed but not peeled. Freshen the salmon by soaking in water over night. Place the salmon and raw potatoes, in a stewpan, cover with boiling water, and boil until the potatoes are done. This is for breakfast. The pioneer used no sauce, but their descendents prefer a cream sauce to be served with this.

E. S. Cherry.

Entrees and All Shellfish

Compiled by Mrs. G. H. George.

Revised by Mrs. C. L. Houston.

BROWNED SWEETBREADS

One pair sweetbreads, boiled or cut into half inch cubes: 1 cup stock from the sweetbreads, 1 tablespoon Worcestershire sauce, 1 tablespoon Sherry, 1 teaspoon onion juice, $\frac{1}{4}$ cup cream, pepper, salt and mace, chopped parsley. Put a tablespoonful of butter into a stew-pan, add flour and fry a golden brown. Add the sauce, salt, pepper, onion juice and mace. Put in the sweetbreads and simmer for a few minutes. Add cream and then the sherry, just before serving. Serve on toast or in ramakin cases and sprinkle chopped parsley lightly over the top.

Mrs. P. L. Cherry.

LIVER, BRAINS, OR FISH TIMBALS

For fifteen people use $2\frac{1}{2}$ lb fish. Skin about 25 cents worth of brains and wash through colander, add chopped mushrooms and season with salt, pepper and cayenne. Take about three balls of butter, stir to a cream, add yolks of 2 eggs and a half cup of cream, mix with the brains and mushrooms. Lastly add beaten white of one egg. Boil in well buttered timbal forms. Cook one hour in a pan of water, covered. Serve with poulette sauce and chopped mushrooms.

Mrs. C. Celler.

TIMBALS, CUPS

Three tablespoons melted butter, 2 cups flour, 2 eggs beaten separately, 2 cups milk scant, 3 tablespoons brandy. Heat timbal iron in hot lard, dip into mixture and return to hot lard for a second or two. This receipt will make 75 cups. A most delicious entree.

Mrs. C. L. Houston.

ENTREE FOR TIMBALS

Brains, sufficient for 10; 2 sets brains parboiled in salt water, 1 can mushrooms, 1 qt. milk or cream 1-2 cup catsup, 1 cup small oysters, cayenne pepper to taste. Thicken cream a little, add catsup, piece of butter size of an egg, 1 teaspoon sugar, cut brains into bits: cut up mushrooms and add oysters last. Do not let boil. Sweet-breads may be used the same as brains.

Mrs. C. L. Houston.

FLORENTINE EGGS

Chop together the contents of one can of mushrooms, 6 hard boiled eggs and 1 small onion. Make one pint of rich cream sauce, season, and cook altogether for one minute. Serve in ramakins with buttered bread crumbs on top, or on a plater, garnished with parsley and rings of the whites of hard boiled eggs.

CREAM SAUCE FOR ABOVE

Two tablespoons butter, when soft, work in one tablespoonful flour, add gradually 2 cups of rich milk and let come to a boil.

Mrs. A. D. Garner.

CUCUMBER ENTREE

Four cucumbers soaked in salt water and sliced thin. A generous quantity of butter, slightly browned; have butter very hot. Put in cucumbers and cook quickly until done. Salt and pepper. Serve on thin slices of toast well buttered. This is delicious served with fish or leg of lamb.

CHICKEN TIMBALS

One chicken, 1 small onion, 1 blade garlic, cooked until tender; 1 bottle olives, 1 small can mushrooms, salt, pepper, to taste. Cut all into small pieces and mix thoroughly together with 3 eggs. Butter timbal cups and fill with chicken mixture. Bake slowly 30 minutes. Remove from cups and serve with a poulette made from chicken soup, cream, and seasoning to taste.

Mrs. C. L. Houston.

CHICKEN a la KING

One hen cooked until tender with 1 small onion, 1 blade garlic, salt to taste. Dice chicken. Two ounces butter, 1 pint cream. Pour over chicken and cook about ten minutes. Make a gravy from chicken stock, add minced mushrooms, pour over chicken and serve in ramikins, or on hot toast, or biscuits, or en casserole.

Mrs. C. L. Houston.

FRIED CHICKEN WITH SPAGHETTI

Spanish sauce. Put 1 can tomatoes through sieve, 2 green peppers cut up, 3 tablespoons chili powder, 1 blade garlic cut up, 2 onions cut up, $\frac{1}{2}$ cup grated cheese.

Cook this all together till thoroughly done. Cut up and fry 1 spring chicken to a golden brown. Have 4 cups cooked spaghetti; place chicken on bottom of baking dish put half spaghetti over chicken, sprinkle 1 cup grated cheese through spaghetti, add rest of spaghetti, then pour chili sauce over all, dust top with cheese. Bake 30 minutes. Serve with shoe string potatoes; hot French bread, water cress, green onions and radishes. Makes a delicious luncheon.

Mrs. C. L. Houston.

CHICKEN AND NOODLES

Cook noodles about 20 minutes in salt water. Dice chicken; put alternately layers chicken and noodles. Thicken chicken broth with flour, season, pour over chicken and noodles, dust with cracker crumbs, and bake 15 minutes.

Olive M. Hulse, San Francisco.

PRESSED CHICKEN

Boil chicken until tender, then remove all bones and chop, not very fine; add piece of butter, salt and pepper to season well. Have about a pint of the broth into which dissolve a $\frac{1}{2}$ box of gelatine. Stir the chopped chicken into this, let come to a boil, turn into a dish and set aside till cold when it can be sliced and served.

Mrs. H. G. VanDusen.

VEAL CHICKEN

Take 3 pounds of veal steak, cut thin and trim and cut each steak in three pieces. Pound, dredge well with flour, put piece of butter and some chopped parsley on each piece, roll up and secure with skewers, fry brown

in plenty of butter, then add one cup or more of boiling water, put on back of range and cook one hour, take up meat and remove skewers, thicken gravy and strain over meat.

Mrs. Anna Nimms Brown.

MOCK CHICKEN PIE

Use for this purpose the breast ends of the ribs of veal. Cut in pieces and stew till tender, seasoning with pepper, salt, a small onion and piece of carrot. When done remove all bones and vegetables. Add a cup of cream and a generous piece of butter. Thicken with a little flour and water, and put into baking dish. Cut out enough rich baking powder biscuits an inch thick to cover top, and bake in well heated oven.

Mrs. H. G. Van Dusen.

CHICKEN AND CRAB ENTREE

Cook one hen until tender in plenty of soup with a small onion, 1 blade garlic cut in small pieces. Meat from 1 crab in nice sized pieces, 1 can mushrooms, 1 can peas, 1 bottle olives. Make a poulette of the chicken soup, add water from peas, mushrooms and olives. $\frac{1}{2}$ cup Worcestershire sauce, 3 tablespoons brandy or sherry, salt and pepper to taste. Put cut up chicken, crab, mushrooms into poulette and let cook in double boiler slowly until ready for use. Serve on patty shells, hot biscuits, or mashed potatoes. Sprinkle peas over top; garnish with parsley and olives.

The same may be made of crab and sweetbreads; chicken and sweetbreads, shrimp and clams, of any palatable combination.

Mrs. C. L. Houston.

POULETTE

Foundation for many delicious ramekin, entrees, and luncheon dishes: 3 heaping tablespoons flour, 1 large slice butter, melt together, add 1 quart hot milk, cook until a thin gravy consistency. This may be increased by the addition of any liquid desired. Flavor with salt, pepper, Worcestershire sauce, sherry or brandy.

Mrs. C. L. Houston.

OYSTERS AND NOODLES

Noodles—3 eggs, 1 level teaspoon salt and flour to make as stiff as can be handled, roll out very thin, cut into strips 1-2 inch wide, and cut again into lengths about 1 inch long. Cook in salt water till done. Line a baking dish with a layer of noodles, a layer of small oysters, season to taste, repeat until filled. Pour over this 1 cup melted butter, 1 cup cream, and a little of the oyster nectar to which has been added 1 teaspoon flour. Cover top with grated bread crumbs which have been sprinkled with melted butter. Bake until oysters shrivel a little. May be baked in ramekins, or timbal cups.

Mrs. C. L. Houston.

CREAMED OYSTERS (Very Fine)

One pint oysters, $1\frac{1}{2}$ cups milk, $4\frac{1}{2}$ tablespoons flour, 3 tablespoons butter, $\frac{1}{8}$ teaspoon celery salt, salt, and pepper. Make a white sauce of the milk or milk and cream mixed, flour, butter and seasoning, have the spoons level full. Cook the oysters till plump, drain and add to the sauce. If necessary to make the sauce sometime before using put a few bits of butter on top to prevent crust from forming.

Miss K. Gile.

CREAMED OYSTERS

Two dozens large oysters, 2 tablespoons butter, $1\frac{1}{2}$ tablespoons sifted flour, 1 cup milk, salt, cayenne or paprika. Put oysters with their liquor to scald until they shrivel; heat the milk, stir in flour made smooth with cold milk, cook fifteen or twenty minutes, stir in the hot oysters, butter and pepper and salt, serve in hot patty shells. Mrs. R. Carruthers.

SCALLOPED OYSTERS

Oysters, crackers, butter, pepper, salt, 1 small cupful cream. Put a layer of drained oysters in a dish, then crushed crackers, pepper, a dash of cayenne, salt and pieces of butter. Repeat till the dish is filled, covering the top with crackers, pour over the cream and bake twenty to thirty minutes. Mrs. G. H. George.

SPANISH MACARONI OR RICE

Two slices of salt pork cut in dice and fried brown. Fry 1 onion, 1 garlic chopped in pork fat. Take can tomatoes, strain into onion and pork fat, also, $\frac{1}{2}$ can corn. Add some soup stock or gravy of any kind, plenty of red pepper, and dash of tobasco sauce; 3 cups boiled rice or 1 pound package cooked spaghetti or macaroni and pour the above mixture over and let stand on back of stove 1 hour. Mrs. C. H. Callender.

SPANISH RICE—HAVANA STYLE

One cup uncooked rice, steam until done; 1 pint little neck clams, 6 large red peppers, 1 large cup chicken stock, 2 tablespoons Worcestershire sauce, 1 tablespoon

sugar, piece of butter size of an egg, 1 cup tomatoes canned, rubbed through strainer. Cook peppers slowly until mushy and rub through strainer, using water they were boiled in. Mix tomatoes, peppers, stock, sugar, Worcestershire sauce, salt pepper together then stew rice with this mixture adding clams which have gotten hot through. Let cook in double boiler until seasoning is all through rice. A fine chafing dish receipt.

FRIED RAZOR CLAMS

Wash the clams thoroughly in cold water, then clean them, using a knife to cut out the shell. After preparing them for cooking, dip the clam in a thin batter of egg and milk. Then roll in cracker dust. Have your frying pan hot, use fresh butter for frying. Cook to a good brown, and serve with sliced lemon or tomato sauce.

Hotel Moore Style.

Note—Some cooks put the clams in boiling water to take them out of the shell. That will make the clams tough and unfit to eat.

CLAMS

Two dozen clams chopped fine and boiled in a very little water until tender. Make white sauce of 2 tablespoonful butter and two tablespoonsful flour. Add enough cold milk or cream to make sauce, also the liquid the clams are boiled in, 1-2 tablespoonful tomato catsup, salt and pepper. Add one can mushrooms cut fine and three hard boiled eggs cut fine; put into ramekins and cover with bread crumbs and bits of butter; bake until brown and serve.

Mrs. G. W. Lounsberry.

SCALLOPED CLAMS

One dozen clams, 1 cup milk, 2 eggs, butter, pepper and salt, cracker crumbs. Clean the clams thoroughly and chop fine. Put layer of clams in dish, then layer of broken crackers, sprinkle pepper and salt and lumps of butter over this. Then clams, crackers, pepper, salt and butter as before. Beat the eggs light and add one cup of milk to this. Pour over the mixture and bake one-half hour.

Mrs. B. Van Dusen.

CLAM FRITTERS

Two dozen razor clams chopped fine, 1 pt. fine cracker crumbs, 1-2 pt. milk, 3 eggs, pepper and salt to taste. Beat eggs, cracker crumbs and milk to a smooth batter, stir in clams and seasoning. Fry in hot lard or drippings, put in spoonful at a time and fry until nicely brown. Garnish with parsley.

Mrs. R. Carruthers.

CLAMS ON THE HALF SHELL

One dozen razor clams, minced onion, cracker crumbs, cream, butter, pepper, salt, parsley, tomato sauce. Carefully remove one dozen razor clams from their shells so as not to break the shells. Thoroughly clean the clams in cold water, removing all dark parts and the syphon or neck. Drain well and chop fine the tender parts. Season with a little minced onion, tomato sauce, pepper and salt. Mix in enough cracker crumbs to take up the moisture, then wet with cream, and fill the half shells, dot with bits of butter and sprinkle with minced parsley. Place the filled shells

in large baking pan and bake in quick oven till brown. Serve at once on hot plates. Mrs. H. G. Van Dusen

CLAM PIE

One and one-half dozen clams, 3 slices bacon, 2 large potatoes, 1 clove, garlic, 1 cup cream, salt and pepper, 1 tablespoonful Worcestershire sauce. Cook clams whole, 2 1-2 hours, slowly, in sufficient water to cover. Make crust as for chicken pie and line a baking pan. Put in layer of clams, layer of sliced potatoes and seasoning and so on till full, cut bacon strips and spread on top, pour on liquor from clams, add 1-2 cup cream and sufficient flour to thicken a little, put on top crust, bake slowly for about 3-4 of an hour, after which, wash top of it with cream and set in oven for a minute to brown.

Mrs. C. L. Houston

SHRIMPS NEWBERG

Three cans shrimps, 3-4 cup cream, whipped; salt, cayenne pepper to taste, 2 eggs, well beaten; 3-4 cup sherry, 1 heaping teaspoonful butter, 1 teaspoonful sugar, 1 teaspoonful Worcestershire sauce, 1 1-2 cups mushrooms. Melt butter in chafing dish, put in shrimps, beat up, then turn sherry over them and cook about 3 minutes. Add cream, eggs and seasoning. serve with toast.

Mrs. John Causey, Delaware.

DEVEILED CRAB. (Very Fine)

Two large crabs, 1 onion, 1 oz. butter, 1 tablespoonful flour, 1 tablespoonful salt (scant), 1-2 teaspoonful white pepper, 1-2 teaspoonful cayenne pepper, 1-2

teaspoonful mustard, 1 teaspoonful chopped parsley, 1 tablespoonful Worcestershire sauce, 1-2 pt. White stock or water, 4 yolks of eggs. Fry onion in the butter till of a golden brown color, add the flour and moisten with the stock or water, stirring constantly till the sauce hardens, add the seasoning and stir well. Then add the crab meat, and cook for 20 minutes. Put back off of the hot fire, and add the eggs, well beaten; stir again for a moment, then put in shells, sprinkle the top with bread crumbs, moisten with a little butter, and put in the oven for a few minutes till brown.

Miss Boelling

LOBSTER a la NEWBERG

One and one-half cups lobster, 1 cup mushrooms, 3-4 cup maderia or sherry, 1 cup cream, 2 eggs, yolks only; 1 tablespoonful butter, 1 teaspoonful Worcestershire sauce, 1 teaspoonful sugar, 1-4 teaspoonful salt, Cayenne to taste, 2 or 3 minced olives; cut lobsters into cubes. Put butter into chafing dish, melt, add lobsters, mushrooms and seasoning. Cover and let simmer for 5 minutes, then add wine and cook 3 minutes longer. Beat cream and eggs together, add to lobsters and shake well until it thickens. Crabs may be used the same.

RICE AND SHRIMPS

One pint shrimp, 1 pint cream, 1 cup boiled rice 1 tablespoonful butter, catsup, Worcestershire sauce, 1 or 2 drops tabasco sauce, salt and Spanish pepper. Melt butter, stir in rice and add cream. Add seasoning until rice is color of shrimp. Cut shrimp in cubes

and put in rice. Boil about 10 minutes. Boil Spanish peppers until you can rub them through a sieve.

Mrs. Thomas Bacon, California

LOBSTER a la NEWBERG

Two cans lobsters, 4 tablespoonsful sherry, 2 1-2 cups cream, 4 eggs. Shred lobsters and add sherry two hours before serving. Mix unbeaten eggs with lobsters and add to hot cream. Season with butter, salt and pepper. Serve in ramekins or on toast.

Mrs. A. A. Finch

CREAMED SHRIMPS

One large spoonful butter, 1 large spoonful flour, 1 pint cream, 1 large can of shrimps. Mix butter and flour, add cream and shrimps, season to taste with salt, pepper and Heinz tomato catsup. This makes enough for seven people.

Mrs. G. C. Flavel

Meats and Game

*Originally compiled by Mrs. Chas. L. Houston; Revised
by Mrs. J. F. Ward.*

Roast Beef—Tomato sauce, horse radish, mustard sauce, cranberry sauce, stuffed peppers.

Roast Pork—Apple sauce, cranberry, rhubarb.

Roast Veal—Tomato sauce, mushroom sauce, onion sauce, cranberry sauce, spinach.

Roast Mutton—Currant jelly, caper sauce, mint sauce.

Boiled Mutton—Onion sauce, caper sauce, pickles.

Roast Lamb—Mint sauce, mint sorbet.

Leg of Lamb—Mint sauce, rhubarb sauce.

Roast Turkey—Cranberry sauce, currant jelly.

Wild Ducks—Cranberry sauce, currant jelly, damson sauce, pickled currants.

Roast Goose—Apple sauce, cranberry sauce, gooseberries, Concord grape sauce.

Roast Chicken—Currant jelly, cranberry sauce, gooseberry sauce, rhubarb sauce.

GENERAL RULES FOR MEATS

The secret of a good "roast" is in the attention it gets in cooking, basting, etc.

Veal, lamb, mutton or pork should be well basted.

Beef—Select the first and second ribs for a good roast, remove bones, do not roll up as the butchers do, but cut off ribs about 10 inches up and keep for

a boil or soup stock. Garlic and brown quickly all over. Have oven very hot. If desired well done, cook longer. Three-quarters of an hour makes a roast rare and very juicy.

Veal—Should be well dredged with garlic, salt, pepper, a little sugar and plenty of flour. Start veal in brown butter or chicken fat if one has it, or beef fat. Then add a dipper of water and baste well for a couple of hours and perhaps 2 1-2 hours, according to size.

Leg of Lamb—Should be cooked almost exactly the same as a roast of veal.

Pork—Can be cooked the same, and as long or longer.

—Anonymous.

When roasting pork or lamb, have three cups of boiling water in the bottom of the roaster, make a paste of 1-4 cup of tomato catsup, 1 tablespoonful of vinegar, 1 tablespoonful of flour, 2 tablespoonsful of jelly. Mix thoroughly, spread on the roast, salt and pepper.

When roasting lamb or mutton, half an hour before it is done, surround it with halves of unpeeled pears, and serve the pears with the roast.

When cooking a pot roast, when about half cooked, drop a whole apple in kettle and leave until meat is done.

When cooking chicken or turkey, use the outside stalks of celery and some of the leaves, remove them when thickening the gravy.

When fixing jellied or pressed chicken or veal and small tongues, add a few stuffed olives and pieces of English walnuts.

MINT SAUCE

Two tablespoonsful green mint chopped fine, 1 tablespoonful sugar, 1-2 cup cider vinegar. Chop mint, mix together and let stand in cold place 15 minutes before using.

CAPER SAUCE

Two tablespoonsful butter, 1 tablespoonful flour, 2 tablespoonsful capers, 1 hard boiled egg. Mix well butter and flour, pouring boiling water over, until it thickens. Add egg chopped fine, and then capers.

Mrs. George H. George

WILD DUCK

Dry pick, first of all. Soak ducks about 3 hours in very strong salt water. All wild game should be treated the same. Remove ducks, wipe off thoroughly, then stuff them with celery, onions, garlic, carrots, and apples, and let them stand at least 24 hours with these together in them. They are then ready for cooking.

ROAST DUCK

Mallards, 45 minutes; Teal, 30 minutes. Salt, pepper and a little garlic or onion rubbed well into the bird. Brown quickly. After bird is thoroughly browned, add a little water and baste well for 45 minutes. This is so there will be no blood when the duck is cooked, providing the oven has been the right temperature. When a duck has cooked 45 minutes, put a fork into the thickest part of breast and pull out quickly. If done, clear water will immediately run out. Remove

at once. Fine gravy can be made of the juice in the pan, by putting in 1-2 can tomatoes, 2 teaspoonsful Worcestershire, 1 tablespoonful sugar, a little Tobacco sauce. Always keep about 1 cup (small) of the juice and pour it over the duck, and when carving, dip breast in juice. It greatly improves it.

TEAL DUCK

Can be cooked the same.

CHINA PHEASANT OR NATIVE PHEASANT

Skin the bird carefully; cover with lots of flour and plenty of salt and pepper. Have a large skillet quite hot, and a generous quantity of butter, well browned. Lay bird with outside down (have it split down breast) and cook until a golden brown on both sides, then pour a couple of dippers of hot water over it; put lid down tight and let steam. Then thicken the water and let simmer on back of stove for 1-2 hour. Serve with hot baking powder biscuits and baked potatoes, and this dish is fit for a king.

QUAIL AND JACKSNIFE

Can be cooked the same way, and they are delicious.

ROAST DUCK

Make a dressing with bread crumbs, chopped apples and dried prunes, remove the pits from prunes, cut the prunes in small pieces; salt and pepper, fill the duck and cook 2 hours in moderate oven, after browning them.

Mrs. O. I. Peterson.

POT ROAST OF WILD DUCK

Two Mallards or Canvasback; 1 bay leaf, 2 pepper berries, 1 spray garlic, 1 small onion. Cover just over with water (hot), let cook as a beef pot roast. Cook till tender.

STEAMED WILD DUCK OR DOMESTIC DUCK

Put seasoning well inside of duck, steam for 2 hours or until tender; take out and brown quickly in oven. Make tomato gravy.

*BROILED DUCK—TEAL, WIDGEON OR
SMALL DUCKS*

Split ducks down breast. Cover top and bottom with nice slices of bacon, and broil slowly about 15 minutes or until cooked to taste; 15 minutes is just a little rare, very juicy and delicious. Remove, salt and pepper well, and pour a little melted butter over. Delicious.

GOOSE

Rub well with salt, pepper and onion and let stand over night. Dredge well with flour, put a small quantity of water in pan to baste with and cook slowly for about 2 1-2 to 3 hours, basting about every 10 minutes.

TURKEY

Draw carefully, leaving a piece of skin at the opening to hold legs down firmly. Fold wings across back, putting a thin slice of fat pork underneath each wing to prevent drying out. Rub well with salt, pepper

and a little sugar and plenty of butter to start it. Don't have the oven too hot. Have a cup of boiling water to which is added a little butter; baste every 10 minutes with this, after it has commenced to brown. A young bird about 12 to 14 lbs. requires 2 1-2 to 3 hours. Cut neck off short, use neck, gizzard, heart and liver for giblets. Boil slowly in plenty of water until very tender. Chop up fine and use a generous portion of stock giblets were cooked in for gravy. Add to this seasoning salt, pepper, 2 tablespoonful Worcestershire, 1 heaping tablespoon sugar, 1 wine glass sherry, 2 tablespoonsful brandy, add giblets, thicken with flour. A brown gravy can be made of gravy in pan the turkey was basted, using half of giblets if desired.

CHESTNUT DRESSING FOR TURKEY

Ten lbs. Spanish chestnuts boiled till soft, when they are easily squeezed out of shell, 1-2 cup melted butter, 3 tablespoonsful Worcestershire sauce, 1 tablespoonful tabasco, if desired, hot, 1-2 if not; 2 tablespoonful brown sugar, 1 wineglass sherry, 1 wineglass brandy, salt to taste. Thin down with 1 qt. of giblet stock or chicken stock. Stuff turkey full and sew up; also fill skin at neck where craw was removed, sew up neck well, also place where dressing was put in.

Mrs. C. L. Houston

DRESSING FOR TURKEY OR CHICKEN

One loaf baker's bread, thoroughly dried out in oven, put through meat grinder. Put 1 large cup melted grease, butter preferred, in a frying pan, put

crumbs in and thoroughly mix with the grease. Add salt, pepper and a little sage and onion if desired. May be served dry or soup from turkey added to make a wet dressing. Oysters also may be added.

CHICKEN BAKED IN MILK

Joint and fry 1 spring chicken; put in casserole, cover with 1-2 milk, 1-2 cream, butter size of walnut, salt and pepper to taste, bake until very tender.

Mrs. H. L. Fletcher, Gilroy, California.

CHICKEN WITH NOODLES

Cut up chicken as for frying, boil until tender, season with salt, pepper and onion salts; drain, then fry in own fat or butter until brown. Make noodles by beating up one egg, mixing flour so it will roll out in thin sheets, let stay on molding board 1 hour to dry. Then roll and cut fine. Boil noodles in liquid chicken was cooked in. Make gravy from fat chicken was fried in.

Mrs. O. I. Peterson

CHICKEN ECLAIRS

One-half cup of butter, 1 cup of boiling water, 1-2 teaspoonful of salt, 1 cup of flour, 3 large eggs. Put in a sauce pan, the butter, salt and water when boiling; sift in the flour and beat vigorously, turn into a bowl, add the eggs one at a time, beat thoroughly each time; drop on a greased pan in strips, 3 inches long and one inch wide, bake 25 minutes in a moderate oven with increasing heat. Blanche 12 almonds and when pastry is done, brush over with beaten egg

and sprinkle on almonds, when cold and ready to serve, fill 2 cups of chicken cut in small pieces, 1 1-2 cups shredded celery, moistened with mayonnaise salad dressing.

Mrs. Carlton B. Allen.

POT ROAST TONGUE

Cook 1 tongue until it can be skinned; skin, put into iron pot and brown in butter, add water to cover, 1 bay leaf, 6 cloves, 8 small red peppers, salt to taste, piece of cinnamon bark. When gravy is seasoned, remove spices, thicken gravy and let simmer till tender.

Mrs. C. L. Houston

JELLIED CHICKEN

Simmer 1 hen till tender in water sufficient to cover. Add to water 1 onion, salt and pepper, 1 small bay leaf, little parsley; when done cut up in small pieces. Cook broth down to 1 good cupful, strain, add 1-4 box gelatine dissolved in a little cold water. Line a mold with ripe olives, piece sliced tomato, strip of green pepper, put chicken carefully over this, and pour stock over. Set away to harden. May be served with mayonnaise.

Mrs. C. L. Houston

BAKED CHICKEN PIE

Stew 1 hen till tender; cut up into small pieces; make a rich gravy. Line a baking dish with a very rich biscuit dough, put in chicken, gravy and small pieces of potato, cover top with crust, wash over with melted butter. Bake one half hour.

Mrs. W. A. Hanscom

CHICKEN SAUTE

Unjoint 1 young chicken, salt, pepper, roll in plenty flour; fry in butter to golden brown; add flour to make plenty gravy, then water to almost cover. Let simmer till tender. Serve with hot buscuits.

Mrs. W. E. Schimpff

POTATO DUMPLINGS

One cup boiled mashed potatoes, 2 eggs, 1 cup flour, 1-2 teaspoon salt. Mix all together and drop into boiling gravy and cook 15 minutes.

DUMPLINGS

One cup flour, 1-2 teaspoon salt, 1 egg, 1 heaping teaspoonful baking powder. Milk to make dough about the consistency of biscuit dough. Drop in boiling gravy and cook about 15 minutes.

VEAL CUTLETS—PRINCESS

Chop 1 small onion, 2 heaping tablespoons of parsley, 2 heaping tablespoonsful of lean ham and 1-2 of a can of mushrooms or 12 large fresh ones. Put in a saucepan with 2 teaspoonsful of butter and cook very slowly, without coloring, for 10 minutes. Trim six veal chops, cutting the bone rather short. Lay them in a sauce pan, add 1 cupful and a quarter of veal or any good white stock. Cover closely and simmer until the chops are tender. On the center of a hot platter arrange a mound of mashed potatoes, round this stand the chops, and set the dish where it will keep hot. To the stock remaining in the saucepan,

add 1 level teaspoonful of flour mixed with a little cold water, 1 tablespoonful of lemon juice, and salt and pepper to taste. Boil two minutes, adding a little more stock, or water if too thick, take from the fire and add the yolks of 2 eggs beaten with a spoonful of cream. Strain and pour around chops.

Mrs. W. E. Schimpff

KIDNEY SAUTE

One tablespoonful butter, 6 lamb kidneys or 2 veal kidneys, 1-2 lemon, 1 onion, 1-2 cup strong soup stock, 1 blade garlic, salt and pepper to taste, 1 small piece bay leaf, 1 1-2 tablespoonful Worcestershire sauce, 1 1-2 wineglass sherry. Cut kidneys into pieces size of marbles. Fry onion in butter, add seasonings except wine, which should be added just before serving. Put onion, butter, seasoning and all into stock, which is to be thickened a little. Boil kidneys until tender in water enough to just cover, then put all into stock or gravy and let simmer for 15 or 20 minutes.

Mrs. Fred Dodson, San Diego, Cal.

HUNGARIAN KIDNEY SAUTE

Two or 3 veal kidneys, cut up and fry golden brown in 1-2 cup veal fat grease; make a brown gravy, using water from 1 can peas, and water in which 1 cup dried mushrooms have been soaked. Add cut up mushrooms and 8 or 10 small red peppers to kidneys, and let saute for 2 or 3 hours. Add peas just before serving.

Creole Cook Book, Louisiana

STEAK PIQUANT

One extra thick sirloin steak, 1 cup steak fat, 2 cups peeled garlic. Cut fat up in small pieces and fry with garlic to a golden brown. Fry steak as desired, salt, pepper and put garlic and fat fryings over top.

Mrs. C. L. Houston

SPARE RIBS a la CREOLE

Two side ribs, salt, pepper, 1 tablespoonful sage; mix seasoning well onto ribs, cut up 4 celery stocks, 2 green peppers, 2 onions, 1 tomato; place between the pieces of ribs. Brown ribs, turning often to keep from burning; when top is brown, turn over. After they have been in oven 1-2 hour, pour water enough to make desired quantity of gravy. Cook 2 hours.

Mrs. C. L. Houston

FLANK STEAK

Pound 1 flank steak until very tender, salt, pepper, dredge with flour, put on a broiler or grate in baking pan. Make a rich brown butter gravy, pour over steak. Cut up 1 can mushrooms and put into gravy. Let simmer about 2 hours. Fry out to a golden brown 2 onions cut into small pieces. Sprinkle over top of steak when served.

Mrs. W. E. Schimpff

BAKED PORK TENDERLOINS

Split the tenderloins lengthwise nearly through, stuff with a well seasoned bread crumb filling. Tie a string around to keep filling in. Spread over with butter, sprinkle with pepper and salt, use just large

onions, 2 pimentoes, minced; a sprig of parsley cut fine, 2 even teaspoons salt, 1 1-2 cups stock. •

Mrs. Harry Brooks.

VEAL LOAF

Three lbs. veal, 1 lb. of fresh pork, 2-3 cup of cracker or bread crumbs, 3 eggs, 1 teaspoonful of black pepper, 1 tablespoonful of salt, pinch of sage, also of mace, make in a loaf and sprinkle with bread crumbs.

Mrs. Norris Staples.

STUFFED FLANK STEAK

Fry 2 tablespoons of chopped onions in 1 tablespoon of crisco, add 1 cup of soft stale bread crumbs, 1-4 of a spoonful of herbs, salt and pepper; spread this over the steak and roll and tie firmly. Brown steak all over in tablespoonful of crisco, remove to casserole, add 1 tablespoonful of flour to crisco, brown; add 1 cup of stock or boiling water and 1 cup of strained tomatoes, season with salt and pepper and pour over the meat; cover and cook slowly till meat is tender or about 2 hours. Pimento in dressing if desired.

Mrs. C. C. Utzinger.

BRAISED STEAK ROLLS

Cut slices of round steak in pieces 6x4 inches, cut very thin slices of fat salt pork, lay on the strips of steak; roll up tightly and tie with strings; put a heaping tablespoon of butter in a dutch oven or an air-tight kettle and when hot put in the rolls, pack closely in the kettle; simmer for 2 hours in its own juice,

when done, thicken the gravy with flour, add 1 cup of cream, a teaspoon of Worcestershire sauce, pour over the rolls.

Mrs. E. Hammarstrom.

BRAISED CALVES' LIVER

Wash the liver till its free from blood, wipe dry and salt and pepper, lard it well with strips of bacon, put it in a kettle with a large piece of butter, cover closely; cook slowly, turn frequently to keep from burning. When almost done, add a cup of cream and thicken with flour; cook from 1 to 1 1-4 hours, according to size of liver.

Mrs. E. Hammarstrom.

BEEF STEAK CHOWDER

One lb. of round steak, 3 tablespoonsful of butter, 1 onion, 1 qt. of boiling water, 1 teaspoonful of salt, 1-2 teaspoonful of pepper, 1 1-2 cups of thin cream or rich milk scalded in a double boiler, 4 potatoes. Cut steak in strips 1 1-2 inches long and 1 inch wide, melt butter and put in onion cut in thin slices, cook until soft and yellow, add boiling water, simmer 5 minutes, add steak, let cook slowly until meat is tender; cut potatoes in thin slices, add to meat, put in enough water to cover the potatoes, when the potatoes are cooked, add milk previously heated; seasoning and some fine cracker crumbs.

Mrs. Frank Woodfield.

BEEF STEAK PIE

One lb. of round steak cut in small squares, dice as many potatoes as desired, add 2 tablespoons of

butter, dotted over the meat, shake on 2 tablespoons of flour with the sifter, carrot may be added, salt, pepper, cold water enough to cover; cook 45 minutes, then cover with a rich biscuit dough; bake 15 minutes.

Mrs. Frank Woodfield.

MEAT CAKES

Grind 2 lbs. of round steak and 1 lb. of pork, 1 slice of bread dipped in hot water and cooled, 1 egg, salt, pepper and sage. Mould into cakes and fry in 2 tablespoons of butter. Make a brown gravy and pour over the cakes.

Mrs. J. J. Utzinger.

MEAT BALLS

One lb. chopped meat, 1 tablespoon chopped parsley, 1 teaspoon lemon juice, 1 teaspoon onion juice, 1 egg and seasoning. Fry in drippings.

Mrs. J. C. Boylan.

Steak Recipes

MOCK DUCK

Get a thick round steak, pound it and flour it well on both sides, put in a sizzling hot skillet into which a heaping tablespoon of butter or substitute has been melted, brown on both sides quickly, have ready a good bread dressing, seasoned to taste, spread over steak and roll up and tie with twine or fasten with skewers; place in a covered casserole, make a thickened sauce in the skillet the steak was cooked in by adding more

flour, and perhaps a little more butter; pour over steak, cook for 3-4 of an hour, turn occasionally; whole potatoes may be added if liked. Mrs. J. F. Ward.

SWISS STEAK

Get a round steak an inch thick, pound in all of the flour on both sides that it will consume, put in a hot skillet, brown on both sides, add minced onion, sage and bay leaf, small red pepper pod, salt and black pepper, dash of Worcestershire sauce, if liked; cover with hot water and bake for 2 hours, add more water as needed. Mrs. Hill.

BEEF STEAK PUDDING

Take 1 round steak, cut in cubes, salt and pepper to taste, put in a pudding dish or pan, slice onions on top, as many as liked; add a small amount of water for the gravy; make a crust of 1 cup of ground suet, 2 cups of flour, 1 teaspoonful of salt, 1 teaspoonful of baking powder and water enough to make a stiff dough to roll out and put on top of the meat; tie up in a cloth, put in a kettle of boiling water and boil for 3 hours, add boiling water when needed. The water should not cover the pudding. Mrs. T. O. Withers.

BAKED HASH IN CASSEROLE

Put meat and potatoes (fresh or left-over) through food chopper using the medium size knife. Fry one minced onion brown, mix meat, potatoes and onions, place in a casserole, cover with macaroni or spaghetti that has been thoroughly cooked in salted water,

pour over enough milk to almost cover the ingredients, sprinkle cracker crumbs and dot with butter or grated cheese. Salt and pepper to taste; bake 20 minutes.

Mrs. Otto Gramms.

PLANKED HAMBURGER STEAK

One and one-half lbs. of beef from top of round, add 2 oz. of beef marrow or suet and put through the food chopper, 1-2 teaspoonful of salt, 1-2 teaspoonful of onion pulp, and pepper to taste, 1-2 cup cold water, work all together and shape into a steak a little more than an inch thick; heat a broiler, rub over with fat, set steak on it, cook one side about 8 minutes, make the plank hot in the oven, set steak on it, uncooked side upward. Take 1 qt. of seasoned mashed potatoes, make little mounds of them around the steak, then make little cavities in center of potato mounds and fill with peas seasoned to taste, boil whole onions in salt water till done, but holding their shape; place around the steak, brush steak and onion with butter, brush potatoes over with beaten egg yolk and milk, set in oven to brown vegetables and finish cooking the steak when done, garnish with sliced tomatoes and parsley and serve at once. This will serve 5 persons.

Mrs. Carlton B. Allen.

MOCK DUCKLINGS

One lb. stewing beef, 6 whole allspice, a bit of hot red pepper, 1-2 can tomatoes, 1 tablespoon grated onion, yolk of 1 egg, 1-4 teaspoon salt, 1 soup bone, 1-2 bay leaf, 1 teaspoon salt, 1-2 cup grated carrot, 1 celery

stalk chopped, 1 tablespoon water, flour to make dough. Simmer the beef bone and meat in 2 qts. of water for 5 hours, adding salt, pepper and spices; remove the meat, chop or grind it very fine. Add the carrot, onion, celery and tomatoes, draining off the juice from the latter and putting it with the stock. Skim the fat from the stock and moisten meat to make paste. Make noodle dough with the egg yolk, water the 1-4 teaspoon salt and enough flour to make a stiff dough. roll paper thin on a floured board and cut into 5 inch squares. Put tablespoonful of meat paste on each, fold into triangles and press the wetted edges together. Strain the broth, bring to the boil and cook the noodle rolls, tightly covered, for 15 minutes.

Mrs. T. O. Withers.

FORFER BRADIE OR BEEFSTEAK PIE

Two lbs. round steak, cut in 2x3 inch strips, pepper and salt, butter, pastry. Take each piece of meat, pound until tender, sprinkle with pepper, salt and flour. Place a small lump of butter on this, roll, and place in a baking dish. Cover with hot water and a pastry crust and bake for 2 hours. Mrs. T. Ryrie.

BEEF TONGUE BOILED

Boil a fresh beef tongue in salted water until tender enough to skin. Make a sauce of 1 1-2 cups of vinegar, 1-2 cup of molasses (Brer Rabbit sorghum preferred), 1-2 cup of seeded raisins; 2 sticks of cinnamon, 10 whole cloves, put in the tongue, boil slowly 1-2 hour, turn it occasionally, remove the tongue, thicken the sauce with butter and flour, pour over the

tongue, serve with slices of lemon and an accompaniment of mashed potatoes. Mrs. F. C. Taylor.

LAMB'S TONGUE STEW

Six lamb's tongues boiled in clear water for an hour, drain and cover with cold water, remove the skins if they have not been previously removed by the butcher; put 2 tablespoonsful of butter in an aluminum or enameled frying pan, and a small minced onion, add tongues and fry until brown; drain the juice from a can of tomatoes, add pinch of soda to the tomatoes; skim off the froth. Add tomatoes to the tongues, season with pepper and salt to taste, set on back of stove and cook slowly for 1 1-2 hours, add a little boiling water, if necessary; garnish with parsley and serve.

Mrs. Taylor J. Hardie.

BEEF LOAF

Two lbs. of round steak and 1-4 pound of bacon chopped together, add 1 cup bread crumbs, 2 eggs, beaten; 1 chopped green pepper previously soaked in cold water. Mix thoroughly, add the pulp of 1 can of tomatoes. Pack in a mould and bake about 45 minutes. Serve with tomato sauce made from the tomato juice.

Mrs. Lloyd Van Dusen.

OYSTER GUMBO

Tablespoon lard, tablespoon flour, browned, add 2 dozen oysters, quart hot water. Boil 30 minutes and add tablespoon gumbofile. Remove from fire immedi-

ately after adding file' and serve with boiled rice.

Mrs. Daniel H. Walsh, Kelso, Wash.

DAUBE

Three or four pounds of rump or round of beef
Three or four carrots, 1 sweet pepper, 2 medium sized
onions, 4 slices of bacon. Stick meat with several cloves
of garlic, salt and pepper, sprinkle with flour, brown
well on both sides, at the same time browning other
ingredients, then add 1-2 cup of vinegar, 1 clove and
a very little mace, cover and steam for a few minutes
then pour in four cups of boiling water, cook slowly
for three hours.

Mrs. C. M. Stype.

BAKED HAM EN CASSEROLE

Get a slice of ham 1 inch thick, pour over 1 qt. of
rich milk, bake 1 hour. Potatoes may be baked with
the ham if liked.

Mrs. F. Woodfield.

BAKED PICNIC HAM

Cover with cold water a bay leaf, 1-2 cup of brown
sugar, 1 and 1-2 pints of cider, or a glass of aged jelly,
boil until tender, add more water if needed, remove
from kettle, skin, stick in whole cloves, sprinkle over
bread crumbs, set in oven to brown, serve with candied
sweet potatoes, being careful not to boil the ham too
long. 3 hours for boiling and baking a 6-pound ham.
Large hams may be cooked the same way allowing more
time for cooking and more seasoning.

Mrs. J. F. Ward.

BAKED HAM NO. 2

Select a thick ham weighing 14 lbs. Soak over night in sweet cider or equal parts of sweet cider and water. In the morning drain and wipe dry, scrape and trim if necessary. Prepare a thick dough by mixing flour and water together, roll out to 1-2 an inch thickness and enclose ham in it, wet the edges of the dough and press them firmly together. Place ham in a large dripping pan, bake slowly in a moderate oven 4 or 5 hours, remove from oven, break off the shell, skin the ham, trim off the ragged portions, sprinkle fat side thickly with 1 cup of bread crumbs and 1-2 cup of soft brown sugar, stick with cloves in diagonal rows 1 inch apart, return to oven and brown, can slip a paper frill on the knuckles, garnish with lemon and serve on a bed of parsley.

STUFF CABBAGE

Two pounds of the fat end of the ham, trim off the outside, put thru the food chopper, season with paprika, nutmeg, juice of half a lemon, a level tablespoonful of flour, 1 beaten egg, mix thoroughly. Take medium sized head of cabbage, trim off the outside leaves, put the head in a steamer and steam for half an hour, take out, cool and fold back the leaves to the center, put in 2-3 of a cup of the ham, fold back some of the leaves and stick with whole cloves 1 in each leaf to hold it in place, make very thin cakes, and place around the cabbage as the leaves are folded into place, steam three hours.

Mrs. J. F. Ward:

Salads

*Formerly Compiled by Mrs. G. H. George. .Revised
by Mrs. H. G. Van Dusen.*

EASTER SALAD

In double boiler cover required number of eggs with boiling water, cook gently for 35 minutes. Remove shells and press while warm. Press in the shape of apples making a depression with thumb and finger in each end of egg; insert a clove in the end to represent the blossom, and 2 green leaves and a twig to imitate the stem end. Color with green color paste diluted with warm water, then tint one side with red fruit color paste. When cold serve in nest of shredded lettuce with mayonnaise dressing.

CRAB LOUIS

Cut required amount of crisp lettuce into shreds with scissors, cut tomatoes in thin slices, cut green peppers in circles after removing seeds; canned asparagus tips. Marinate each in French dressing. Make a nest on salad plate of the shredded lettuce, in it place a portion of shredded fresh crab which has been moistened with thousand island dressing. Garnish with 3 circles of pepper, 2 slices of tomatoes, 4 asparagus tips, 2 small sweet gherkins and 2 short center pieces of celery. Top the crab with 1 tablespoon thousand island dressing.

Mrs. H. G. Van Dusen.

CRAB SALAD

One cup crab meat, 2-3 cup celery cut in small pieces, 6 small tomatoes peeled and cut in quarters. Moisten with mayonnaise. Serve on lettuce leaves and garnish with pieces of tomato and curled celery.

Mrs. Roy N. Salisbury.

SHRIMP SALAD

One can large shrimps, same quantity celery, 3 hard boiled eggs, 3 medium sized cold boiled potatoes. Break shrimps into pieces, not too small, add celery, cut fine, then the chopped eggs and potatoes cut into small pieces. Mix with a well seasoned mayonnaise dressing. Serve on lettuce leaves.

Mrs. G. W. Sanborn.

SHRIMP SALAD

One large can shrimps, 2 cups celery, cut, not chopped into small pieces, 2 small cucumbers, 1 pimento. Cut shrimps into small cubes, cucumbers, celery; chop pimento. Mix all together being careful not to make mushy. Have a thick mayonnaise, thin with lemon juice and then add cream to make it right for dressing. Be sure to have mayonnaise a pronounced sour and a pronounced sweet, also the same with salt and cayenne.

Mrs. C. L. Houston.

CHICKEN MOUSSE

Six cups cold cooked chicken, 3 tablespoons gelatine, 1 1-2 cups chicken stock, 3 cups heavy cream. Force

chicken twice through meat grinder, rub through a sieve and pound in mortar. Add gelatine soaked in chicken stock, and season with salt, celery salt, pepper, lemon juice and onion juice to taste. Fold in heavy cream beaten stiff. Chill, cut in blocks and serve on lettuce leaves, garnished with mayonnaise dressing. This will serve 30 people. Mrs. Norris Staples.

CHICKEN SALAD

Cut cold chicken in 1-2 inch dice. To 2 cups add 1 1-2 cups of celery cut in small pieces. Just before serving the salad moisten with mayonnaise dressing. Put on salad dish and garnish with yolks of hard boiled eggs forced through a potato ricer and celery tips.

Mrs. W. R. Reed.

IDEAL CHICKEN SALAD

One cup cold cooked chicken, 1 cup whipped cream, 1-2 cup cold chicken broth, walnuts, 1-3 box gelatine, 1 teaspoonful salt, 1-8 teaspoonful pepper. Soak gelatine in cold broth 5 minutes season with salt and pepper and heat enough to dissolve gelatine, strain. When cool, beat with egg beater until foamy, then add the cream whipped stiff, add chicken cut in small dice. Pour into mould, or individual moulds, and put on ice. Serve on lettuce, cover with mayonnaise dressing and garnish with walnuts.

Mrs. T. O. Withers.

SALMON MOUSSE

One 1-lb. can of salmon, 1-2 teaspoon salt, 1 1-2 tea-

spoon sugar, 1 teaspoon mustard, 3-4 cup scalded milk, 1 1-2 tablespoon melted butter, well beaten yolks of 2 eggs, 1-4 cup hot vinegar, 3-4 tablespoon granulated gelatine, 2 tablespoons cold water. Rinse the salmon in can with hot water and drain thoroughly. Remove skin and bones and pick fine with silver fork. Mix the dry ingredients. Pour over gradually the scalded milk and when well mixed, place in a double boiler and stir and cook 5 minutes. Then add the melted butter, the beaten eggs (yolks) with a tablespoon of cold water added and the hot vinegar; stir and cook just a minute or two, then add the gelatine softened in 2 tablespoons of cold water, stir until dissolved, then add the salmon and when thoroughly heated turn into small moulds to harden. Serve with cucumber sauce.

Cucumber Sauce.—1-2 cup double cream, 1-4 teaspoon salt, pinch of paprika, 3 tablespoons lemon juice and 1 fresh cucumber. Beat the cream until stiff, add the salt and paprika and gradually the vinegar or lemon juice. When ready to serve, fold in the cucumber, pared, chilled, chopped coarse and drained.

Mrs. Corrine Johnston.

SALMON SALAD IN A RING OF TOMATO ASPIC

One lb. cold boiled salmon, 4 tomatoes or 1-2 can, 1 small onion, mayonnaise, seasoning, 1 box gelatine. Put the gelatine in a cup and fill it with water. Cut the tomatoes and onion in small pieces, add bay leaf, one pint hot water, cayenne and salt, and boil until tender. Press through a strainer, add gelatine and put in a ring mold and set on ice. Remove skin and bones from salmon and break into small pieces. Season with vine-

gar, cayenne and a little celery salt. When the tomato has formed a stiff jelly, turn into a large plate and garnish with lettuce leaves. Drain the salmon, put this in the center of the ring and pour over a little mayonnaise.

Mrs. P. L. Cherry.

HERRING SALAD

Take 3 medium sized smoked herring, lay them on the corner of the stove for half a minute on each side, then tear off the skin, cut off the heads and split them in two; remove the bones and cut them up into small square pieces. Place them in a salad bowl with half a hashed onion, 2 hard boiled eggs cut in pieces, a cold boiled potato cut the same, and a teaspoon of chopped parsley. Season with half a tablespoonful of salt, a teaspoon of pepper, 3 tablespoons vinegar and 2 of oil. Mix well together and decorate with beets cut in slices, also capers, if desired.

Miss Boelling.

SWEET BREAD SALAD

Select even sized tomatoes, peel and chill. Remove center and fill with mayonnaised sweetbreads which have been well cooked and cut into small pieces. Put a spoonful of mayonnaise on top, serve on lettuce, garnish with olives.

VEAL NUT SALAD

Two lbs. well cooked veal, 1 lb. almonds, filberts and walnuts, all cut small. Marinate with French dress-

ing. Serve on lettuce leaves with mayonnaise dressing. This will serve 12.

TOMATO SALAD

Make a stiff mayonnaise and stir it full as possible with finely chopped green peppers. Spread thickly on thick slices of tomatoes, top with '4 or 5 tiny onions.

TOMATO CUPS

Select sound uniform sized tomatoes. Peel, scoop out centers and chill. Fill the cavity with cold minced celery and chicken seasoned with mayonnaise dressing. Serve on lettuce with a spoonful of dressing.

Mrs. H. G.

SWEETBREAD SALAD

One pound sweetbreads, boiled till tender in salt water. Let stand in cold water till cold; remove particles of dark substance, and break in sections. String and cut into very thin pieces 1 bunch celery; add 1-2 cup ripe olives cut up. Mix all together with well seasoned mayonnaise.

Mrs. C. L. Houston.

PERFECTION SALAD

One qt. finely shredded cabbage. Put in cold water 1 hour, then drain well, 1 cup pineapple cut fine, 1 cup white cherries cut in halves, 2 cups marshmallows cut. Chill all separately

Dressing.—4 egg whites beaten stiff, 1-2 cup sugar,

juice of 3 small lemons, 4 tablespoons vinegar, 1 tablespoon flour. Mix flour with water, add vinegar, eggs, lemon juice, sugar and cook in double boiler until smooth. Use with half as much whipped cream or enough to make creamy. Mix with ingredients and serve.

Mrs. Harry Brooks.

HOT POTATO SALAD

Potatoes, bacon, onion, vinegar, water, salt, pepper, paprika. Boil potatoes, peel and slice while hot. Cut up bacon and fry a light brown, add onion, brown slightly, add vinegar and a little water, salt and pepper. Pour this over potatoes and dust with paprika.

Mrs. John Tait.

POTATO SALAD

Six medium sized potatoes, 1 medium sized onion, 1 clove garlic, 2 tablespoon bacon drippings, 4 tablespoons olive oil, 1 1-2 tablespoon vinegar, 1-4 teaspoon salt, 1-8 teaspoon white pepper, salt, pepper and paprika. Cook potatoes in skins; rub a large mixing bowl with the garlic; chop onion very fine and place in bowl. Peel potatoes while hot and drop in on top of onion, cover and let stand until cold. Put cucumbers in cold water and let stand until potatoes are cold. When potatoes are cold slice and drop the hot bacon drippings over them. Peel and slice very thin the cucumbers. Into another bowl put salt, pepper and half the oil, mix thoroughly, add slowly half the vinegar, blend and add oil and vinegar a little at a time. Now put potatoes, onions and cucumbers together and pour over them the

dressing. Let set a short time, sprinkle paprika over and serve.

Mrs. John Tait.

RAW CARROT SALAD

No. 1—1 cup grated raw carrots, 1 cup grated raw beets or cabbage, 1-2 cup peanuts ground. Moisten with salad dressing.

No. 2—1 cup grated raw carrots, 1 cup chopped raw apples, 1-2 cup peanuts finely chopped, a few dates chopped. Moisten with salad dressing.

No. 3—2 cups grated raw carrots, 1-2 cup ground peanuts, 1 small onion finely chopped. Moisten with mayonnaise salad dressing.

No. 4—1 cup grated raw carrots, 1-2 cup finely chopped walnuts. Moisten with mayonnaise dressing.

Miss Sadie Crang.

CABBAGE AND PINEAPPLE SALAD

Shred 1-4 medium sized young cabbage, and add to it 1 cup of shredded pineapple and 1-2 cup of finely cut celery. Cover with 1-2 cup of vinegar heated to the boiling point, pour over 1 spoonful mustard, salt and pepper to season. When cool toss in 1 cup of whipped salted cream seasoned with a liberal amount of paprika. Serve on lettuce heart leaves with a spoonful of salted whipped cream over it.

Miss Sadie Crang.

CABBAGE SALAD

Shred cabbage until you have 1-3 of a pint; add one medium sized or 2 small cucumbers sliced thin; add 2

chopped tomatoes, 1 teacupful chopped celery, a handful of minced water cress and 1 teacupful nut meats chopped. Mix with salad dressing. Serve in cups made from cucumber shells or on lettuce leaves.

Miss Sadie Crang.

TUTTI FRUITI SALAD

One envelope Knox gelatine, 2 tablespoon cold water, 1 tablespoon butter, yolks 2 eggs, 3 tablespoons sugar, 1-3 teaspoon paprika, 1 teaspoon salt, dash cayenne, 2-3 cup milk, 1-3 cup vinegar, 2 tablespoons pineapple juice, 1 orange, 1 small can sliced pineapple, 1 small bottle Maraschino cherries, 1 cup whipped cream, 1-4 lb. blanched almonds (shredded.) Soak gelatine in cold water for 5 minutes, melt butter in double boiler, add yolks of eggs well beaten, sugar, salt, paprika, cayenne and milk. Cook until smooth, add vinegar and pineapple juice, cook and beat 2 minutes. Cool, stirring occasionally; when beginning to set add fruit and nuts that have been cut in small pieces, juice and pulp of 1 orange, cream beaten until stiff. Pack in mould that has been dipped in cold water. Serve on lettuce leaf.

Salad Dressing—White of 2 eggs beaten stiff, 3 tablespoons sugar, juice of 1 lemon, 1 tablespoon water, pinch of salt, 1 tablespoon vinegar. Mix together and cook in double boiler until smooth. When cold, add 1 cup whipped cream.

Mrs. C. M. Stype.

GRAPE FRUIT SALAD

Three grape fruit, 1 large banana, 1 cup red cherries,

1 cup white grapes. Cut grape fruit in halves and remove the pulp, keeping the skins as whole as possible. Set the fruit cups upside down in refrigerator until the salad is ready to be served. Slice and dice the bananas and combine with the grape fruit pulp, add the stoned cherries stuffed with bits of almonds or peanuts, and the grapes which have been halved and seeds removed. Pour over a dressing or orange and pineapple juice. Serve in the grape fruit cups. Mrs. S. S. Sovey.

APRICOT SALAD

One can apricots drained, 1 box marshmallows, 1-2 cup chopped peanut meats, lettuce leaves, 4 egg yolks, 4 tablespoons vinegar, 1 tablespoon sugar, 1 small teaspoon salt, 1 teaspoon dry mustard, 1 teaspoon butter, few grains red pepper, 1 cup whipped cream. Cook eggs, vinegar, sugar, salt, mustard, butter, pepper in double boiler until thickens, (does not take more than 5 minutes). Allow to cool, then add whipped cream, beating thoroughly. Next add nuts and marshmallows. Place portion on lettuce leaves with 1 tablespoon dressing. Winifred Van Dusen.

PEAR OR PEACH SALAD

One-half of a fresh or canned pear or peach, stuff with a creamed cheese paste. Turn cheese side down on a lettuce leaf which has been marinated in French dressing. Stick blanched almonds which have been cut lengthwise and in quarters all over the surface of the fruit. Garnish with a stiff cream dressing. The

fruit can be placed on a slice of pineapple and then on shredded lettuce. Winifred Van Dusen.

FRUIT SALAD

One can pineapple, 3 oranges, 3 bananas, 3 peaches, 1 cup maraschino cherries, 1-2 cup walnuts. Cut all fruits into dice, mix together. Thin mayonnaise with juice of pineapple being sure to have plenty of lemon juice and sugar in mayonnaise. Mix dressing well into fruits and serve in cantaloupes cut in half.

Mrs. C. L. Houston.

PINEAPPLE AND CELERY SALAD

Two cups pineapple, 1 cup celery, 1-2 cup chopped walnut meats, 12 or 15 marshmallows. Cut the pineapple in cubes, mix with celery and some of the nuts and marshmallows cut in small pieces. Moisten with mayonnaise dressing thinned with whipped cream. Arrange on lettuce leaves, sprinkle with more nut meats and the marshmallows, and garnish with a little of the dressing and paprika. Miss Georgia Ekstrom.

APPLE AND CELERY

Cut tender, white celery into small dice, cut the heart, leaves and all. Season well with salt and pepper. Then cut into very thin slices, tender tart apples, an equal quantity of any desired nuts, chopped fine. Mix together and add mayonnaise dressing till it is of a good consistency. Serve on lettuce leaf and garnish with celery leaves. Mrs. F. Westdahl.

PINEAPPLE SALAD

One head lettuce, 1 can sliced pineapple, 1 pt. cottage cheese, paprika. Prepare lettuce, drain pineapple saving the juice. Place 1 slice pineapple on lettuce leaf, cover with cottage cheese, pour juice of pineapple or mayonnaise dressing over. Put a dash of paprika on top.

Mrs. E. W. Burlingame.

OLIVE SALAD

Scoop out olive shaped forms from pared apples using a vegetable cutter for this purpose, marinate at once in French dressing. Mix a cream cheese with 1-2 cup finely chopped pecans, 1 tablespoon finely chopped pimento, season with salt, paprika and a few drops of Worcestershire sauce; shape into small olives the size of the apple olives, arrange 4 apple olives and 2 cheese olives on crisp white lettuce leaves. Pour over 1 tablespoon French dressing.

BUTTERFLY SALAD

Cut a round slice of canned pineapple in half and arrange on a lettuce leaf with the curved sides together. Stuff a date with an unsalted almond and place on center point. At end of date place two narrow strips of red pimento. Dot each side of date on the pineapple with candied cherries cut small. Garnish with fruit salad dressing.

PLAIN MAYONNAISE DRESSING

Yolks of 2 eggs, 2 cups olive oil, a few grains white

pepper or paprika, or both, 1-2 teaspoon salt, juice of 1 lemon or about 2 tablespoon vinegar, 1 teaspoon sugar, 1-2 teaspoon mustard. Mix mustard, sugar, salt and pepper with eggs. When well blended, add oil drop by drop (beating one way to prevent curdling) as it thickens the oil may be used in greater quantity. As the mixture becomes too thick to beat well, add a little of the acid, then more oil, alternating until all the oil and acid are used. All sorts of seasonings can be added to suit taste. Sweet cream, sour cream, whipped cream of the white of an egg beaten stiff and dry will reduce the thickness when desired.

Mrs. J. V.

CREAM SALAD DRESSING

Yolks of 2 eggs well beaten, make a mixture of 2 teaspoons sugar, 1 teaspoon flour, 1 teaspoon salt and a little mustard (if not for fruit salad), 1-2 cup vinegar, 1-4 cup water. Cook in double boiler until smooth. Beat about 1 tablespoon of this into a cup of thick sweet cream when ready to serve.

Mrs. W. T. Stromberg.

EVER READY DRESSING

Let one pint of strong vinegar come to boiling point. Then add the following mixture: 4 well beaten eggs, 1 teaspoon mustard, 1-2 teaspoon salt, 1 cup sugar, 1 tablespoon cornstarch, paprika as desired. When cooked, can or seal while hot. This dressing will not spoil and maybe used as the base for all kinds of quick dressings by adding whipped cream, oil, or even plain cream to get the desired taste and consistency.

Mrs. T. O. Withers.

SWEET SALAD DRESSING

Beat 1 egg well, add 4 tablespoons sugar, 1 tablespoon flour, 1 teaspoon dry mustard, 1 teaspoon salt, dash cayenne pepper. Beat thoroughly and add just a little water; heat 1-2 cup vinegar and add to mixture; beat well and cook in double boiler until it thickens, then add a piece of butter about the size of a large walnut, stir and when cold add 1-2 cup of whipped cream. Especially good for lettuce and fruit salads.

Georgia Ekstrom.

FRENCH DRESSING

One-half teaspoon salt, 1-4 teaspoon pepper, few grains cayenne pepper, 2 tablespoons chili sauce, 1-4 cup salad oil, 1 teaspoon minced chives or 1-2 teaspoon grated onion, 1 tablespoon vinegar. Mix thoroughly. 3 tablespoons cream cheese moistened with cream may be added if desired.

Mrs. J. V.

PLAIN FRENCH DRESSING

One teaspoon each of salt, paprika and sugar; mix into 1-2 cup oil. Add about 5 tablespoons vinegar, or part vinegar and part lemon juice. Beat with egg beater until thickened, add other flavorings to suit individual taste.

Mrs. C. T. Ungerman.

LETTUCE DRESSING

To 1 cup or more of mayonnaise dressing add 1 tablespoon each finely chopped red and green peppers, chives

or green onion tops, the red parings of 1-2 dozen small radishes chopped fine. 1 tablespoon tomato catsup and 1-2 cup whipped cream. Mrs. J. V.

LETTUCE DRESSING

To 1 cup thick mayonnaise dressing add 2 tablespoons Heinz's Chilli Sauce. Mrs. W. T. Stromberg.

SALAD DRESSING FOR FRUIT

Juice 1 can pineapple, 2 well beaten eggs, 2 table spoons flour, 1 tablespoon sugar. Cook in double boiler, when cool fold in 1-4 pint whipped cream.

Mrs. M. R. S.

FRUIT JUICE SALAD DRESSING

Beat 2 egg yolks, add gradually 2-3 cup mixed fruit juices. Then add 1 tablespoon lemon juice and cook over hot water until mixture thickens. Mrs. H. G. V. D.

FRUIT SALAD DRESSING

One-third cup lemon juice, 1-3 cup pineapple juice, 1 cup sugar. Let boil into a syrup, then pour into the stiffly beaten whites of 2 eggs. Cook all in double boiler until thick. Portland Friend.

FRUIT SALAD DRESSING

Two eggs, 1-2 lemon, sugar, cream, 1 tablespoon olive oil. Beat the yolks of two eggs until very stiff, add

juice of 1-2 lemon and sugar to taste. Add pinch of salt. Beat whites of eggs very stiff and lastly add 1 cup of whipped cream. Whip all together until very stiff and set on ice until ready to serve. The olive oil may be used if desired. When used it should be added slowly to beaten yolks before the other ingredients.

Mrs. C. J. Trenchard.

BOILED DRESSING WITHOUT OIL

One-half teaspoon salt, 1 teaspoon mustard, 1 1-2 tablespoon sugar, few grains cayenne pepper, 1-2 tablespoon flour, yolks of 2 eggs, 1 1-2 tablespoons melted butter, 3-4 cup milk, 1-4 cup vinegar, mix well; cook in double boiler until it thickens, stirring constantly.

BOILED SOUR CREAM DRESSING

Two eggs, 1-2 teaspoon sugar, 1-4 teaspoon salt, 1-4 teaspoon mustard, 3 tablespoons vinegar, 3-4 cup sour cream. Beat eggs thoroughly with sugar, salt and mustard, then gradually add vinegar and the sour cream. Cook in double boiler stirring until quite thick. Use cold, especially good on Lettuce and Egg Salad.

Mrs. S. Sovey.

THOUSAND ISLAND DRESSING

Thoroughly mix, 1-2 cup thick mayonnaise highly seasoned, 1-2 cup boiled dressing highly seasoned, 1-4 cup Heinz Chilli Sauce, 1 tablespoon each chopped parsley, chives and 1-2 can minced pimentos; add enough cream to thin to a creamy consistency.

Mrs. H. G. Van Dusen

THOUSAND ISLAND FRENCH DRESSING

One-half cup olive oil, juice 1-2 lemon, juice 1-2 orange, 1 teaspoon grated onion, 6 or 8 sliced olives, 1 tablespoon chopped parsley, 1-4 teaspoon salt, 1-2 teaspoon paprika, 1-4 teaspoon mustard. Mix ingredients and shake in glass until slightly thickened or beat with egg beater.

Mrs. H. G. Van Dusen.

CHEESE BALLS FOR SALAD

Rub together package cream cheese, few drops onion juice and juice of 1-2 lemon; add minced nuts, form into small balls.

CHEESE BALLS FOR SALAD

Moisten pimento cream cheese with cream, add walnuts and olives chopped fine.

WALNUT DELUSIONS FOR SALAD

Small piece cream cheese worked until smooth; add 1-4 cup finely chopped pecan nuts, 2 tablespoons finely chopped olives; season with salt and paprika; shape in small balls and roll in finely chopped pecan nuts; press halves of walnuts opposite each other on each ball.

Mrs. H. G. V. D.

Sandwiches

*Compiled by Mrs. Robert Carruthers, Revised by
Mrs. H. G. Van Dusen*

CAVIARE SANDWICH

Mix 3 tablespoons lemon juice, 3 tablespoons olive oil, 1-4 lb. caviare and a few drops onion juice; mix until creamy. Spread between thin slices of bread cut round with biscuit cutter and sprinkle with paprika. Serve with pimento olives.

CHEESE OLIVE SANDWICH

Moisten finely chopped olives with mayonnaise, spread thin slices with mixture; spread an equal number of slices with pimento cheese; press together in pairs; trim edges and cut in triangle shape.

HORSERADISH BUTTER SANDWICHES

Chop fine water cress; add 1-4 the amount of finely chopped chives or Bermuda onions; moisten with cooked salad dressing; spread thin slices of bread; spread equal number of slices with horseradish butter which is made by mixing well together, prepared horseradish root and butter. Put slices together and cut in narrow strips 1 by 4 inches.

Mrs. H. Van Dusen.

CHEESE FILLING FOR ROLLED SANDWICHES

Rub a cream cheese to a paste, add 1 finely chopped green pepper, 1 cup finely chopped pecan nuts, 1 tea-

spoon salt, little black pepper and a few grains of cayenne, a few drops of lemon juice and worcestershire sauce to taste. Spread mixture on thin slices of bread and roll like jelly roll, fasten each with small wooden skewers (toothpicks) until ready to serve then remove skewers and tie with narrow ribbon to carry out color scheme.

CHEESE NUT BREAD SANDWICHES

Melt 1 teaspoon butter, add 1 cup grated cheese, 1-2 teaspoon each paprika and Worcestershire sauce, 1-4 teaspoon mustard. Stir until cheese is melted and smooth, add yolks 2 eggs beaten and 1 cup cream, cook 2 or 3 minutes. When cold spread between thin slices nut bread.

CURRY HAM SANDWICHES

Cream 1-2 cup butter; add 1-4 teaspoon each mustard, Curry powder and 1 cup finely minced cold boiled ham. Rub yolks 2 hard boiled eggs through sieve, chop whites very fine, add to ham mixture. Spread between thinly sliced white bread and cut into any desired shape.

DILL SANDWICHES

Cut large dill pickles in thin slices. Dip in French dressing then in finely minced chives. Place between thin slices of Rye bread cut with biscuit cutter size of cucumber slices. Serve with oyster cocktail.

B. B. B. SANDWICHES

One cup cold Boston Baked Beans, 2 tablespoons horseradish, 1 tablespoon minced onion, moisten with tomato catsup to consistency to spread. Cut Boston Brown Bread in thin slices, spread half the slices with French mustard, the remaining half with Bean mixture. Put together in pairs.

DEVILED CHEESE SANDWICHES

Work to a cream small piece cream cheese, add 1 teaspoon each French mustard, Worcestershire sauce, tomato catsup and finely minced chives. Season highly with salt and paprika. Spread between small baking powder biscuits. Winifred Van Dusen.

CLUBETTE SANDWICH

Prepare plain scrambled eggs. Toast bread and butter. Cover one slice with a layer of scrambled eggs, sprinkle with minced parsley and onion. Cover with a crisp lettuce leaf, spread mayonnaise on lettuce; cover with other slice of toast. Garnish with crisp bacon and a slice of pickle.

EGG AND CHEESE SANDWICH

One tablespoon butter, 1 egg, 3 tablespoons milk, 3 tablespoons grated cheese, salt, paprika, lettuce. Melt butter in double boiler. Beat the egg, add milk, salt and paprika to it. Pour this mixture into the melted butter. Cook until mixture thickens, then fold in grated

cheese. Place lettuce on bread, add egg mixture; cover with second slice of bread.

CHEESE CLUB SANDWICH

Two slices toast, lettuce, sliced tomato, grated cheese, mayonnaise, bacon. Butter toast, place lettuce leaf on first piece, then a slice of tomato; sprinkle tomato generously with grated cheese and cover it with mayonnaise. Cover with second slice of toast and garnish with bacon.

Mrs. S. Sovey.

PEANUT SANDWICHES

Chop freshly roasted peanuts. Heat them in hot butter, but do not brown. Spread thin slices of buttered bread with mayonnaise and sprinkle thickly with the chopped nuts.

Mrs. F. Woodfield.

MOCK-CHICKEN SANDWICH

One cup sweet pickles, 1 cup walnut meats, 3 hard boiled eggs. Put all the above through the meat grinder, mix with mayonnaise, spread between two thin slices of bread.

PIMENTO CHEESE AND NUT SANDWICHES

One package pimento cheese, 2 tablespoons mayonnaise, spread on single slices of bread, sprinkle with chopped almonds or walnuts.

GRAHAM SANDWICH

Use graham or rye bread, butter plentifully and spread with mustard, add a layer of chopped olives and one of cottage cheese, last.

DATE SANDWICH

Wash dates in tepid water, dry and stone them. Remove scales and their inner skin near the stone if it is tough. Add an equal amount of finely chopped walnuts and moisten with soft butter or cream till it can be spread on thin slices of bread. Cover with second slice of bread, and cut in triangles. Combine figs and pecans or raisins and almonds in the same way.

Mrs. F. H. Vincil.

SARDINE AND EGG SANDWICHES

Remove skins from sardines and chop fine one hard boiled egg to every four sardines. Mix with any preferred salad dressing and spread between thin slices of bread.

Vegetables, Cheese & Eggs

*Formerly Compiled by Mrs. A. Hilderbrand, Revised
by Mrs. L. D. Williams, Jr.*

TOMATO SOUFFLE

One cup tomatoes, 3 tablespoons butter, 3 tablespoonsful flour, 3 eggs. Cook tomatoes with small onion and bay leaf about 20 minutes and strain, season, melt butter and add flour. When melted add tomatoes and cook until thick. Beat yolk till thick and add to sauce, fold into stiffly beaten whites, pour into baking dish and cover with grated cheese. Set dish in pan of water and cook 40 minutes. Serve at once. Miss Crang.

SCALLOPED TOMATOES

Turn off nearly all of the juice from a can of tomatoes. Put a layer of bread crumbs in the bottom of a buttered dish; then a layer of tomatoes seasoned with pepper, salt and a little butter and sugar. Continue till dish is full, finishing with crumbs. Cover and bake until hot, then remove, cover and brown.

Mrs. William Sutton, Pacific Grove.

BROILED TOMATOES

Choose firm, round tomatoes and cut them into thick slices; dust each slice with salt and pepper and place in a greased broiler and broil over a moderate fire.

Then sprinkle each slice with a little minced onion and Chili pepper. Pour on melted butter when sending to the table.

Mrs. C. F. Lacy.

TOMATOES WITH DUMPLINGS

One can of tomatoes, 1 small onion, salt, pepper, sugar, bay leaf. Into 1 can of tomatoes, put 1-4 teaspoonful salt, 1 bay leaf, a shake of cayenne pepper and 1 onion cut fine. Boil slowly for 1-2 hour, then add dumplings, made with 1 cup flour, 1 teaspoonful baking powder, 1-4 teaspoonful salt, 2 tablespoonsful melted butter, 1 egg and 1 cup of milk. Drop into the tomatoes with a teaspoon, cook 10 minutes without removing the cover of the kettle.

Mrs. B. W. H.

BAKED CORN IN PEPPER CASES

Cut from cob sufficient boiled corn to measure 1 pint. Scald 6 or 8 bell peppers for 5 minutes, rub off the skins, cut off the stem ends and scrape out all the seeds. Make a good cream sauce with 1 tablespoonful of butter, 1 of flour, 1 cupful thin cream and 1-2 teaspoonful of salt. Fill pepper shells with mixed corn and sauce, place close together in a baking dish and bake in a hot oven for half an hour.

Mrs. C. L. Pioda.

CORN IN TOMATO CUPS

Corn which is too old for serving on the cob is cut raw, seasoned, a tablespoonful of butter added to each pint, and packed in tomatoes from which the centers have been scooped out. These are baked in a quick oven for half an hour.

Mrs. C. L. Pioda.

FRIED CELERY

Boil until nearly tender; then dip into a mixture of egg and bread crumbs and fry in butter or oil.

Miss L. Lawrey, Pacific Grove.

STEWED CELERY

Cut tender parts of celery in any length desired; scald in boiling water for 10 minutes; drain in colander; put into sauce pan, pour boiling water over to barely cover and stew until tender. Drain; add 1-2 cupful of cream and let it just come to a boil, then skim out the celery. Beat up the yolks of two eggs and add to sauce; let it boil until it thickens, then pour over the celery and serve.

Miss L. Lawrey, Pacific Grove.

CELERY ROOT

Cook until tender in salt water, cut into cubes and serve hot with brown butter, or cold as a salad with mayonnaise. This is a delicious vegetable, but somewhat neglected. Try it.

H. C. L.

ARTICHOKES

Soak artichokes in clear water 1-2 hour. Pour boiling water on artichokes, add tablespoon salt, tablespoon oil, 1 blade garlic, 1 slice lemon, cook 1 hour on wood stove, gas takes less time. You may serve hot with mayonnaise or browned butter, or cold with mayonnaise. For fancy dinner serving, cut out top of artichoke and place a lettuce cup to hold mayonnaise in top of artichoke.

Mrs. C. L. Houston.

STUFFED PEPPERS

Beat 1-2 lb. of fresh butter to a cream; add 6 eggs 1 by 1, beat until very light, then add 1 quart of fresh crab meat, the cracker dust of 8 soda crackers, 1 table-spoon Chili pepper, 1-2 teaspoonful cayenne, 1 table-spoonful Worcestershire sauce, and 2 small sweet peppers cut in shreds. Cut the bottom off around the stem of 1 dozen large bell peppers, take out all the seeds and wash, fill with the stuffing and return cap, and stand up in shallow roast pan; put a small piece of butter on each. Bake 20 minutes in moderate oven, basting frequently with a little stock gravy. Take out on platter and pour a spoonful of gravy over each pepper. Garnish with parsley and serve very hot.

California Cook Book.

GREEN PEPPERS STUFFED

Cut off the tops, remove seeds and fiber, and boil five minutes. Fill with cold baked beans, seasoned with minced onion and pickles. Cover with buttered bread crumbs and bake half an hour, basting with butter melted in hot water. Serve on squares of toasted brown bread.

A.C.

BAKED STUFFED PEPPERS

Large bell peppers. One cup of boiled rice, 2 table-spoonsful minced onion, 2 minced tomatoes, 1 table-spoon Worcestershire, 2 table-spoonsful grated cheese. Mix together, fill peppers. Cook in baking pan in

water, 1-2 inch deep. Pour meat gravy over top of peppers. Bake at least 3-4 hour.

Mrs. C. L. Houston.

OYSTER PLANT

Wash, scrape and boil in salted water 45 minutes. Drain, mash, adding butter and seasoning. Take milk and some of the mashed oyster plant (enough to thicken milk) and heat thoroughly. Serve as soup, with crackers. Or, take the mashed oyster plant, season, form into oysters, roll in cracker crumbs and fry.

Mrs. H. S. Ball.

STUFFED EGG PLANT

Cut the egg plant in half. Remove inside, leaving shell 1-4 inch thick. Boil the inside, when tender, and add 1 large tablespoonful bread crumbs, a little chopped onion, a tiny bit of garlic and a small piece of butter. Season with salt and pepper. Fill shells with this mixture, sprinkle bread crumbs and grated cheese over tops, and bake about 20 minutes. One egg added to every 2 egg plants is a great improvement.

Miss Bigger, Pacific Grove.

POTATOES IN HALF SHELL

Six medium potatoes, boil 15 minutes then bake until soft. Remove from shell, mash as for mashed potatoes, add minced parsley, put back into shell, sprinkle with grated cheese, brown on top, serve very hot.

Mrs. C. L. Houston.

POTATO PUFF

One cup cold mashed potatoes, 1 tablespoonful melted butter, beat till creamy, add 1-2 cup cream, salt, pepper to taste. Then add well beaten whites of 2 eggs. Turn into a well buttered baking dish. Bake 15 minutes in moderate oven. Mrs. H. L. Fletcher, Gilroy, Cal.

SHOESTRING POTATOES FOR A LUNCHEON

Four large potatoes, cut into thin strings. Pour melted butter over them so all sides are greased, put into a baking dish, salt, laying alternately. Bake in a hot oven so they brown evenly and nicely. Serve at table in the dish in which they are baked. H. M. H.

SWEET POTATO BALLS

Boil sweet potatoes, peel, mash as for Irish potatoes. Mould into balls, coat with brown sugar, and put into baking dish. Be very generous with butter and bake until a caramel forms over them. E. W.

A GOOD POTATO DISH

Five potatoes, 1-2 cup of milk, butter, cheese. Peel and cut into small cubes, five ordinary sized potatoes. Crisp in cold water, drain and boil until tender. Drain off the water, sprinkle over them a little salt and pepper, add a generous half sup of milk, scatter bits of butter over the top and cover with grated cheese or slice it very thin. Bake quickly in oven and serve at once.

BEANS (SPANISH)

One pint of pink beans, 3 slices of bacon, 1 good sized onion, 3 Chili peppers, 1-2 cupful olive oil, 1-2 can tomatoes, garlic to suit taste, 1 teaspoonful salt. Soak beans over night. Fry bacon. Chop onion and peppers and fry in bacon fat, then add tomatoes. Put all this on the beans, then add olive oil; cover with water and cook 5 or 6 hours. When done, add 3 tablespoonsful of grated cheese. Mrs. E. B. Rich, Pacific Grove.

FRIED PARSNIPS

Scrape parsnips and cut in long slices about 1-3 of an inch thick. Boil in salted water 30 minutes, drain. Have plenty of butter in a frying pan. As soon as hot put in enough parsnips to cover the bottom, fry brown on both sides and serve on hot dish. C. C.

CANDIED PARSNIPS

Scrape, boil in salt water until almost done. Drain, cover with brown sugar and fry in butter until crisp. Serve with roast pork. Mrs. C. L. H.

BAKED CABBAGE WITH BACON

Shred 3 lbs. of cabbage, sprinkle over 1 heaping tablespoonful flour, 1 teaspoon salt, paprika to taste. Put into a baking dish, cover top with 6 thin slices of bacon, pouring over this 1 cup of milk, bake 1 hour in covered dish. Before serving, brown bacon. L. H. C.

CREAMED CABBAGE

Take a firm head of cabbage, chop rather fine and cook in salted water from a 1-2 to 3-4 of an hour. Drain off water, put in a piece of butter, season, and pour over enough cream or milk to almost cover cabbage. Heat to boiling point and serve. Cold boiled cabbage may be used in the same way, heating the milk first, then adding cabbage. Let boil a minute or two, stirring occasionally.

Mrs. H. S. Hall.

HOT SLAW

Beat 1 egg well in a teacup and fill the teacup 2-3 full of vinegar. Add 1 cupful of sour cream, with sugar and salt to taste. When hot put in cabbage, shaved fine and boil 5 minutes. Serve immediately.

Mrs. H. M. Johnson.

MOULDED SPINACH

Pick over, wash and cook in its own juices until tender. Drain, chop very fine, heat again, season with butter, salt and pepper, and moisten with a bit of hot cream to make a smooth mixture; pack in small moulds and turn out on a platter; with the whites of hard boiled eggs in the center, the whole yolks between the moulds, and a sprig of green on the edge. Serve hot as an entree or cold as a salad, with French dressing.

CAULIFLOWER AU GRATIN

Cut boiled cauliflower and put into a baking dish. Cover with a white sauce into which you have stirred some grated cheese, 1-2 cup to 1 cup of sauce. Cover

the whole with buttered bread crumbs and bake until brown.

Mrs. L. D. Williams, Jr.

CAULIFLOWER

Boil whole in salt water, not too tender, as it will fall to pieces in handling. Pour off water and place in baking dish. Make a cream dressing of a little flour, butter, milk or cream, pepper and salt. Pour over the cauliflower. Sprinkle rolled cracker crumbs on top. Bake in a quick oven and serve in baking dish.

Mrs. G. Leuddemann, Los Gatos.

BAKED ONIONS

Boil until tender, drain and cut in halves, or leave whole if preferred; put in a dish, pour over them 1-2 cup full of cream or milk, sprinkle with salt, and cover top with cracker crumbs; cut tablespoonful of butter in small pieces, put over top, put into a quick oven until brown.

California Cook Book.

BOILED ONIONS

Onions (walnut size), salt to taste, 1 level tablespoon sugar, boil slowly 2 hours. 1-2 hour before done add large piece of butter, cook down until water and butter are a creamy consistency.

Mrs. L. D. W.

SPANISH OMELET—NO. 1

One onion, 1 small piece of garlic, 1 can strained tomatoes, 4 eggs, 4 tablespoonsful milk, butter. Fry onion in butter, add garlic, into this put tomatoes and season well, make an omelet and when ready to serve

pour tomatoes over the omelet and serve hot, if liked very hot, cut into it small pieces of Chili pepper.

Mrs. C. L. Houston.

PLAIN OMELET

Four eggs, 4 tablespoonsful hot water, 1 tablespoon butter, salt and pepper. Separate the whites from the yolks, beat the yolks with an egg beater till thick, and whip the whites until you have a stiff froth. Add the seasoning and hot water. Last of all blend in the beaten whites. When puffed and delicately brown on the bottom, take it from the fire and set on top grate of the oven for a few minutes and turn out on hot platter.

Mrs. G. T. McClean.

HAM OMELET

Over the top of an omelet, before the egg begins to set, sprinkle 1-2 teacupful minced ham. Let it cook for a minute or two longer, then set in the oven as directed and serve hot.

Mrs. G. T. McClean.

SPANISH OMELET NO. 2

Cook in a small sauce pan two tablespoons butter, 1 tablespoon each of minced green pepper, onion, or chives and 4 mushrooms minced. When yellow add 1 cup of strained tomato, and let the mixture simmer while you prepare the omelet. Beat 4 eggs slightly, add 4 tablespoons of thick cream, and a little salt. Turn into a hot buttered pan and lift up the center as it cooks, and when the cooked portion is all drawn away from the edges and it is nearly firm, put the solid portions of the sauce over the omelet, and fold and turn

out and pour the liquid part around the edge, and serve at once.

Mrs. Harry Gordon

OMELET

One cup of milk, 1 tablespoon flour stirred in the milk, 4 eggs, the yolks and whites beaten separately, 1-2 tablespoon melted butter stirred into the mixture, a little salt. Stir in the whites before putting into spider, cook on top of stove about 10 minutes, then set the spider in the oven to brown the top. To be served as soon as taken from the oven.

L. G. T.

FRENCH OMELET WITH CREAMED ASPARAGUS

One tablespoon of butter, 1 tablespoon corn starch, 1-4 teaspoon of salt, 1-4 teaspoon of pepper, 1 cup of milk, 1 cup of asparagus tips, 3 eggs, 3 tablespoons of water, 1-3 teaspoon salt, 1-3 teaspoon of pepper, 1 tablespoon of butter. Melt butter, add corn starch, salt and pepper and stir until blended. Add milk and stir until boiling, add asparagus and keep hot. Beat eggs to froth, add salt and pepper, melt butter in omelet pan, pour in egg mixture, when nearly set, spread some of the sauce over the eggs, roll the omelet and turn on hot dish. Pour the rest of the asparagus and sauce around the omelet.

Mrs. J. H. Cellars.

CONVENT EGGS

Six eggs, 1-2 ounce of butter, 1 tablespoon of flour, 1 pint of milk, 2 small onions, a pinch of salt. Boil eggs hard and cut in pieces, put the butter in a sauce pan, add flour, milk, and onions stewed and cut fine

Salt, stir, and when thick pour on eggs. Serve on buttered toast.

Mrs. S. W. M.

EGG NOG

Beat the yolk and white of 1 egg separately, combine part of white with yolk, sugar to taste, fill glass with milk, add remainder of white and sprinkle with nutmeg.

M. T. P.

FRIZZLED BEEF AND POACHED EGGS

One-half pound finely chipped beef, 1 cupful milk, 1 tablespoon butter, 1 tablespoon flour. Put the butter to melt in a saucepan, add the flour and stir it to a paste, then put in the milk, scalding hot, and beat with a wire whisk until creamy. Add the beef and stir for a few minutes. Turn into a deep platter and cover the top with poached eggs.

CURRIED EGGS WITH RICE

Pack a buttered border mould with hot boiled rice, and let it stand until it will turn out. Make a white sauce, using 1 teaspoon of curry powder with the flour, and when smooth add to it 4 to 6 hard boiled eggs sliced in 1/4 inch slices; when hot, season with salt and pepper if needed, and turn it into the rice border and serve hot. Or, mould the rice in small forms, leaving a cavity in the center, and fill with the eggs and sauce.

Mrs. Ralph Williams, Marshfield.

DEVILED EGGS

Hard boiled eggs, lettuce leaves, Worcestershire sauce, mayonnaise, vinegar, olive oil and mustard. Cut

the eggs in halves lengthwise, take out yolks, rub to a smooth paste with a little olive oil, add cayenne pepper, a touch of mustard, a dash of vinegar or lemon juice, and a little Worcestershire sauce. Fill the hollowed whites with the mixture, send to table on bed of lettuce, pouring over it a mayonnaise dressing.

Mrs. L. A. Hicks.

EGG APPLES

Boil number of eggs desired hard. Remove shell carefully, and when hot press into shape of small apple. Have ready some beet coloring or water the color of beets, dip egg gently into coloring turning sides to intensify color in spots, try to shade like a red June apple. Press a clove into blossom end of apple. Apple leaf may be inserted to render same more natural. Serve on the side of any salad.

Mrs. C. L. Houston.

SCRAMBLED EGGS

Melt piece of butter the size of walnut in pan, break in 5 or 6 eggs, dust with salt and pepper when slightly whitened stir rapidly with fork. Cut salt pork into small squares, fry until crisp, add to scrambled egg. Serve immediately.

L. M. K.

EGGS ON RICE

Butter a baking dish, fill it half full with well seasoned boiled rice; make as many depressions in the rice as there are people to be served, break an egg in each one, sprinkle with salt and strew with bits of butter. Bake until eggs are set.

G. H. P.

TO PRESERVE EGGS

One pint of salt, 1 pint of unslacked lime, 12 quarts of water, boil, add salt in lime to 6 six quarts water, stirring well. Leave remainder of water until cold, then add altogether. Pack unfertilized eggs in jar and pour liquid over them to cover.

D. H. B.

CHEESE STRAWS—NO. 1

One tablespoonful butter, 4 tablespoonsful flour, 5 tablespoonsful grated cheese. One egg and a little salt, cayenne pepper to taste. Mix the same as pie crust, using no wetting but the egg. Roll about an eighth of an inch thick, cut in strips, and bake in a very hot oven.

Mrs. E. Lewis.

WELSH RAREBIT

One-half pound cheese, 1-2 cupful warm water, 1-2 cupful sweet milk, 1 egg, small piece butter. Grate the cheese and moisten with milk and water, add egg well beaten and then butter, put in a pan, boil 3 minutes, then add a dash of mustard and cayenne pepper, have ready some buttered toast, moisten in water, pour cheese over it and serve while hot.

Mrs. J. B. Porter.

CHEESE CHIPS

One cup grated cheese, 1 cup sifted flour, 1 pinch each of salt and pepper, 1-2 cup of water, or enough to make a dough to roll well, cut like noodles in even lengths and bake quickly.

Mrs. John Clement.

CHEESE FONDU

One cup rolled crackers, 1 cup of milk, 3-4 cup cheese chopped, 2 eggs, whites and yolks beaten separately. Stir together and bake 20 minutes in a very quick oven.

NEUCHÂTEL CHEESE BALLS

One cake Neuchâtel cheese, piece butter the size of an egg, a large pinch of salt, plenty of coarse black pepper, 1 tablespoon cream. You may tint pink or green, rub to smooth paste, make into balls, using butter paddles. Serve on side of any salad. C. H.

CHEESE STRAWS (NO. 2)

Roll out pie crust very thin, sprinkle with grated cheese and a dust of cayenne, fold in 3, roll out and dust a second time with cheese, fold, roll out quite thin, cut in fine strips or straws, bake in a very moderate oven.

CHEESE FINGERS

One cupful of grated cheese, 1-2 cupful of soft sifted bread crumbs, 1-2 teaspoon of salt, 1 teaspoon mustard, 1-2 teaspoon paprika, 2 tablespoons melted butter, 1 cupful milk, 1 egg beaten light. Cook cheese, crumbs, seasoning and milk over hot water, stirring constantly until the cheese is melted and the mixture is thickened somewhat. Add beaten egg and turn mixture into a square dish of such size as will give it a depth of 3-4 of an inch. Set dish in pan of boiling water and cook in moderate oven for 15 minutes. Cool, and cut into

strips 3-4 of an inch wide and the length of a finger, roll in crumbs, dip in beaten egg, roll again in crumbs and fry in crisco. Mrs. C. M. Stype.

CHEESE SOUFFLE (NO. 2)

Cook 1-2 cup of soft bread crumbs with 1 cup of hot milk to a smooth paste, add 1 cup of grated cheese and when this melts, add yolks of two eggs beaten well, and a dash of pepper. When the egg is slightly thickened, remove from the fire and let it cool a little, then fold in the stiffly beaten whites. Fill buttered serving dishes, and bake in a moderate oven about 15 minutes. Serve instantly. Mrs. Harry Gordon.

CHEESE FONDU

One tablespoon butter, when melted add cupful of milk, 2 cupsful grated cheese, cupful of fine bread crumbs, 1-2 teaspoon of English mustard, dash of paprika. Stir constantly and at last add two eggs thoroughly beaten. Serve at once. L. M. K.

SWISS PONDUE

One cup stale bread crumbs, 1 pint of milk, let stand 15 minutes. Two eggs beaten without separating. 1-2 pound chopped cheese, 1-2 teaspoon salt, few grains of cayenne, salt, spoon of soda dissolved in tablespoon of water, 2 tablespoons butter, beat, turn into baking dish. Bake until delicate brown in quick oven.

Mrs. J. F. Elton.

COTTAGE CHEESE

One quart clabber milk, pour over 2 quarts boiling water, stir well, pour thru sieve, wash curds thoroughly with cold water, squeeze dry, add fresh cream and salt.

L. H. G.

MACARONI AND CHEESE

Three-fourths cup of macaroni, broken in inch pieces, 2 quarts of boiling water, 1 and 1-2 cups white sauce. Cook macaroni in boiling salt water until soft. Drain in strainer. Add macaroni and 1-2 cup of cheese to white sauce, put in buttered baking dish, cover with buttered crumbs. White sauce—melt 2 tablespoons butter, add two tablespoons flour with 1-2 teaspoon salt and pour on slowly 1 and 1-2 cups hot milk. Cook until it thickens.

Mrs. R. N. Salisbury.

WHITE SAUCE WITH CHEESE

Prepare toast, butter well and keep hot, prepare white sauce by melting 2 tablespoons of butter, add 2 tablespoons flour and when well mixed pour over 1 cupful of rich milk. Stir and cook until well done adding salt, 2 teaspoons Worcestershire, and paprika, then stir in 1 cup of grated cheese, stir until melted, then pour over toast and serve at once.

Mrs. J. F. Ward.

MACARONI WITH CELERY

Boil 2 cupfuls of dice celery in salt water, to cover, for 15 minutes and drain. Cook the macaroni until tender, and put 2 cupfuls in alternate layers with cel-

ery into the casserole. Dissolve a tablespoon of flour in a little cold milk, add sufficient milk to cover the mixture in casserole. Dot generously with butter. Bake for 40 minutes.

SPAGHETTI SPANISH

Two cups broken spaghetti, 1 can tomatoes, 1 onion, bacon, 2 cloves of garlic, cayenne, salt. Boil the spaghetti in plenty of salted water from 30 to 40 minutes, drain. Cut bacon very fine, fry a light brown with a minced onion and garlic, add salt, pepper, and the tomatoes, cook slowly about 10 minutes, add the spaghetti, let simmer a little longer. K. H.

RICE OMELET

One-half cup well cooked rice, 2 eggs beaten separately, add yolks to rice, salt, 1 teaspoon baking powder, 1 tablespoon flour, milk to moisten, add the whites, brown first on top of stove, then put in oven, serve with cream cheese sauce. Sauce—One tablespoon of butter melted in pan, add tablespoon flour, enough milk to make thin gravy, add 1 cup of grated cheese to this, salt, pepper. Mrs. H. W. Brooks.

CHEESE OMELET

Four eggs, 4 tablespoons sweet milk, 1 cupful of grated cheese. Beat whites of eggs till stiff, beat yolks, add, beat, then stir in milk. Put in a frying pan 1 large tablespoonful of butter and heat very hot. Pour in mixture and fry until it is set, then sprinkle over a

little salt and the grated cheese. Fold and take to table at once. Mrs. Chas. B. Rosendale, Pacific Grove.

"RINKUMDITTIE"

One large Bermuda onion grated, butter the size of an egg, 1 teaspoon of salt, 1 teaspoonful of mustard, 1 tablespoonful of tobasco, 1 tablespoonful Worcestershire, 1 pound of cheese cut up, 1 can tomato (Campbell's soup, 3 eggs well beaten. Onion and butter heated in chafing dish, add salt, mustard, tobasco, Worcestershire and cheese. Cook until thoroughly melted. Add slowly soup stirring meanwhile and then pour in slowly beaten eggs and let cook till sufficiently thick. Serve on wafers or toast. Mrs. T. P. Haller

CONVENT PIE

One-half cup macaroni, 1 teaspoon onion juice, 1 tablespoon parsley, 1 cup soft bread crumbs, 1 cup cream or rich milk, 1 tablespoon grated cheese, 1-4 cup of butter, 3 eggs. Cook macaroni in boiling salted water, drain and rinse. Scald milk and pour over cup of crumbs, add butter, cheese, onion, parsley, eggs and macaroni. Bake in pan of hot water. Mrs. J. F. Elton.

Breads, Rolls, Biscuits

Waffles, Griddle and Short Cakes

*Formerly compiled by Mrs. H. G. Van Dusen, Revised
by Mrs. Charles M. Stype.*

WHITE BREAD

Dissolve 1 1-2 cakes Magic yeast in 1-2 cup warm water, 2 quarts warm potato water, 1 medium sized potato, 1 1-2 quarts of flour and make sponge. Let rise over night. In morning add 1 tablespoon salt, 2 tablespoons sugar, 1 tablespoon shortening, 4 quarts flour. Make stiff dough and knead 15 minutes. Let rise 1 1-2 hours, and when light mould into loaves, place in well-greased pans and let rise again for 1 hour. Bake about 45 minutes. This recipe makes 6 loaves.

Mrs. Frederick Taylor.

TWO-HOUR BREAD

The yeast. Boil 4 large potatoes in enough water so as to have a quart of potato water when cooked. Mash potatoes fine, add 1-2 cup sugar, heaping teaspoon salt, 2 cups flour, then add hot potato water, set aside to cool. When milk warm add a yeast cake previously dissolved in a little warm water. Let rise over night.

The Bread. Next morning sift 2 quarts flour in bread dish, in center of flour put 1 cup quite warm water and 2 cups of above yeast and teaspoon salt. Stir and knead in flour with spoon until light and spongy, then turn on board and knead until soft and smooth and all air

bubbles are out. Mould into 2 loaves, put in well greased pans, let rise and then bake from 40 to 60 minutes.

Mrs. H. G. Van Dusen.

QUICK METHOD WHITE BREAD

Two cakes Fleischmann's yeast, 1 quart warm water, 2 tablespoons sugar, 2 tablespoons lard or butter melted, 3 quarts flour sifted, 1 tablespoon salt. Dissolve yeast and sugar in lukewarm water, add lard or butter and half the flour. Beat until smooth then add salt and balance of flour or enough to make dough that can be handled. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a moderately warm place until light—about 1 1-2 hours. Mould into loaves. Place in well-greased pans filling them half full. Cover and let rise one hour or until double in bulk. Bake 45 to 60 minutes.

Mrs. Will Moore, Portland, Oregon.

SPOON GRAHAM BREAD

Four cups Graham flour, 2 cups white or one white and one whole wheat flour, 1 yeast cake, 2 tablespoons Avondale molasses, 1 teaspoon salt, add warm water to make thick batter that will spread with a spoon, turn into greased bread pans, and let rise over night or two-thirds of original size. Bake 3-4 hour in a moderate oven.

Mrs. O. I. Peterson.

RYE BREAD

One cup warm water, 2 tablespoons dark brown sugar 1 Fleischmann's yeast cake, white flour to make batter.

When light add 1 quart of boiled milk. When cool add to above 1 teaspoon caraway seed, 1 teaspoon anise seed, 1 tablespoon salt, 1-2 cup molasses. Use equal parts of white and rye flour to make a stiff dough. Let rise in a warm place until double, then mould into loaves and let rise 1 hour.

Mrs. J. M. Anderson.

OATMEAL BREAD

Scald 1 cup rolled oats with 2 cups boiling water and 1 tablespoon lard. When cool add half cup sugar, 1 quart flour, 1 teaspoon salt, half cake compressed yeast, the yeast dissolved in half cup of warm water. Let rise over night. In morning add 2 cups of flour, half big cup walnuts chopped fine, put in pans and let rise about double, bake 45 minutes in quick oven at first and then slow.

Mrs. Charles M. Stype.

WHOLE WHEAT BREAD

One cake Fleischmann's yeast, 1 1-2 cups lukewarm water, 1 1-2 cups milk scalded and cooled, 3 tablespoons brown sugar, 3 tablespoons lard or butter melted, 7 1-2 cups whole wheat flour, 1 1-2 teaspoons salt. Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour gradually, as whole wheat flour absorbs moisture slowly, adding enough to make dough that can be handled, and the salt. Knead thoroughly, being sure to keep the dough soft. Place in a well-greased bowl, cover and set aside in a warm place to rise for about 2 hours. When double in bulk, turn out on kneading board. Mould into loaves, place in well-greased pans, cover and set to rise again for about 1 hour or until

light. Bake 1 hour in a slower oven than for white bread. If wanted for over night, use half cake of yeast and an extra half teaspoon of salt.

Mrs. Theodore P. Haller.

SALT RISING BREAD

One-half cup corn meal, 1 pinch salt, 1 pinch sugar, mix to the thickness of mush with milk heated to the boiling point. Cover with cloth and set in warm place over night. On following morning take 1 scant cup new milk, 1 level teaspoon salt, 1 level teaspoon sugar, place in double boiler and scald with three cups boiling water. Then cool to 108 degrees by adding cold water. Add flour and mix to a good batter. Then add the starter made the previous night, cover and put pan into water at 108 degrees until sponge rises about 1 1-2 inches. When raised mix to a stiff dough adding 2 tablespoons of butter. Make into loaves, grease well and put in pans to rise. Be careful not to let heat get out of dough while mixing.

Mrs. A. W. Kinney.

PARKER HOUSE ROLLS

One cake Fleischmann's yeast, 1 pint milk, scalded and cooled, 2 tablespoons sugar, 4 tablespoons lard or butter melted, 3 pints sifted flour, 1 teaspoon salt. Dissolve yeast and sugar in lukewarm milk, add lard or butter and 1 1-2 pints flour. Beat until perfectly smooth. Cover and let rise in a warm place 1 hour, or until light. Then add remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover and let rise in warm place about 1 1-2 hours

or until double in bulk. Roll out 1-4 inch thick. Brush over lightly with melted butter, cut with 2-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocket-book shape. Place in well greased, shallow pans 1 inch apart. Cover and let rise until light—about 3-4 hour. Bake 10 minutes in hot oven.

Mrs. R. R. Bartlett.

POTATO ROLLS

One cup flour, 1 cup mashed potatoes, 2 tablespoons lard, 2 tablespoons butter, 1 cup milk, 2 eggs beaten, 2 tablespoons sugar, 1 teaspoon salt, 1 cup yeast. Thoroughly beat the above ingredients together in the order as they come. Then add enough more flour to knead into rolls. This kneading should be thorough so as to take all air bubbles out, make into rolls or put in gem pans, set to rise, butter tops and bake in quick oven.

Mrs. H. G. V. D.

DINNER ROLLS

Sifter full of flour warmed, 1-2 cake compressed yeast soaked in a little water, 1 tablespoon sugar, 1 salt (teaspoon). Enough boiled milk to make a stiff dough; let stand over night. First thing in morning knead until bubbles are all out, then knead in 1-3 cup melted butter. Set aside in warm place to rise an hour. Again knead, roll out about 1-2 inch thick, and cut with small biscuit cutter, laying one on top of another. Spread melted butter on top and between and set aside to raise 3 hours. Bake in quick oven about 10 minutes. This makes enough for 5 or 6 people.

Mrs. G. H. George.

FOUR LEAF CLOVER

One cup sweet milk scalded, 1-2 cake yeast dissolved in 2 tablespoons warm water, 2 tablespoons sugar, 2 tablespoons melted butter, 1 teaspoon salt. Beat in flour enough to make stiff. Let raise until very light, mold out into gem pans, putting 3 or 4 balls size of small walnut. Pour melted butter over top. Let raise again and bake about 15 minutes.

Bernice Davies.

HOT CROSS BUNS

1 cake Fleischmann's yeast, 1 cup milk scalded and cooled, 1 tablespoon sugar, 3 1-4 cups sifted flour, 1-4 cup butter, 1-3 cup sugar, 1 egg, 1-4 cup raisins or currants, 1-4 teaspoon salt. Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Add 1 1-2 cups flour to make sponge. Beat until smooth, cover and let rise until light in warm place free from draft, about 1 hour. Add butter and sugar creamed, egg well beaten, raisins or currants which have been floured, rest of flour or enough to make a moderately soft dough, and salt. Turn on board, knead lightly, place in greased bowl. Cover and set aside in warm place until double in bulk, which should be about 2 hours. Shape with hand into medium sized round buns, place in well greased shallow pans about 2 inches apart. Cover and let rise again, about an hour or until light. Glaze with egg diluted with water. With sharp knife cut a cross on top of each. Bake 20 minutes. Just before removing from oven, brush with sugar moistened with water. While hot, fill cross with plain frosting.

F. Y.

RAISED SPLIT BISCUITS

Two-thirds cup mashed potatoes, 2-3 cup lard, 2 eggs beaten, 2 tablespoons butter, tablespoon salt, cake compressed yeast. Scald pint of milk and flour enough for batter. Let raise, add above ingredients and mix stiff. Set until light, roll half inch thick, spread with butter, fold over, and cut out with small biscuit cutter. Prick with fork.

Mrs. J. F. Ward.

BREAD STICKS

One cup scalded milk, 1-4 cup butter, 1 1-2 tablespoons sugar, 1-2 teaspoon salt, 1 cake of compressed yeast, 1-4 cup lukewarm water, 1 egg white, 3 3-4 cups flour, add butter, sugar and salt to milk; when lukewarm add the yeast cake, which has been dissolved in the 1-4 cup lukewarm water, white of egg well beaten, and flour. More flour may be needed to make an elastic dough. Knead well, let rise until dough has doubled, then cut into strips and roll on unfloured board into pencil-shaped sticks about 8 inches long. Let rise again and bake in quick oven, turning occasionally that sticks may be evenly browned.

Anonymous.

RAISED DOUGH CAKE

One-half cup butter, 1 cup sugar, 3 egg yolks. Cream well together and add 1-2 teaspoon each of cinnamon, nutmeg and allspice, 1-2 teaspoon soda dissolved in tablespoon hot water. Beat this mixture well into two cups of raised dough and add the beaten whites of the 3 eggs and 1 cup of chopped walnuts or almonds. Let stand

15 minutes before baking in loaf form in a moderate oven.

Mrs. H. G. Van Dusen.

SCHNECKEN

Dissolve 1 yeast cake in a pint of scalded milk, cool and add flour for a soft sponge. When light add 3 eggs, 1-2 cup each sugar and melted butter, 1 teaspoon salt and flour to knead. When light roll into a thin sheet, brush with butter, put on lots of brown sugar, sprinkle with cinnamon, roll, and cut thin. Put in baking pan onto which has been spread brown sugar 1-2 inch deep and cover with humps of butter. Cut 1-4 lb. of almonds and sprinkle over top of sugar and butter. Place buns in this mixture, let raise till light and bake as cross buns. When done turn bottom side up being sure to remove all syrup and put on top of buns.

Mrs. C. E. Bain, Oakland, Calif.

APFLE KUCHEN

Three cups of flour to which add 25 cardamon seeds and cinnamon to taste, rind of 1 lemon grated, 1 heaping teaspoon salt, 1 heaping tablespoon sugar, add heated milk enough to make stiff batter together with butter size of egg, 1 pkg. compressed yeast dissolved in heated milk and yolks of 6 eggs. Have batter a little stiffer than hot cake batter. Raise. Cover a teaspoon of prunes with batter and fry in plenty of fat in an iron pan with round moulds.

PRUNES FOR APFLE KUCHEN

Put 2 cups stewed prunes through coarse seive and sugar to suit.

Mrs. C. E. Bain, Oakland, Calif.

YEAST CINNAMON CAKE

Two cups flour, pinch of salt, 1 tablespoon butter, 1 tablespoon lard, 1-2 cup sugar, 1 egg, 1-2 yeast cake dissolved in little warm water, sour cream, sugar and cinnamon. Melt lard and butter together (warm not hot). Sift flour, sugar and salt into bowl, add milk and melted lard and butter, then add egg and yeast cake; beat until it drops clean from spoon. Set in warm place to raise. In the morning work lightly, roll out in inch thicknesses; let raise again; when very light spread over sour cream or butter, sprinkle plenty sugar and cinnamon over this and bake in quick oven. When spreading on cream be careful not to break skin of dough. S. Kirchoff.

COFFEE BREAD

Six cups flour, 3-4 cup butter, melted, 3 eggs, 2 cups milk boiled and cooled, 1 Fleischmann's yeast cake, 1 cup sugar, salt. Sift flour in bowl, break in eggs, add sugar and butter. Dissolve yeast in a part of milk, stir with spoon enough to mix, but not very stiff. Cover and let raise over night. Keep warm for few hours in winter. Next morning mold on board with little flour. Roll thin. Mix together 1 cup brown sugar, 1 tablespoon melted butter and a little cinnamon and put on top. Can be made into doughnuts, snails or raisin loaf.

Mrs. A. Hildebrand.

COFFEE CAKE

One egg, 2-3 cup sugar, 2 teaspoons melted butter, 3-4 cup sweet milk, 1 1-2 cup unsifted flour, 2 rounded tea-

spoons baking powder. Sprinkle cinnamon and chopped nuts on top and bake 20 minutes in slow oven.

Mrs. A. C. Rhodes.

SHORT BREAD

Two lbs. flour, 1 lb. butter, 1-2 lb. sugar, 2 eggs. Mix butter and powdered sugar thoroughly and add flour gradually. Break in eggs, 1 at a time, cut in 8-inch squares, bake 1-2 hour in slow oven. Cut in small squares.

Mrs. F. C. Taylor.

PIN WHEELS

One pint flour, 1 tablespoon sugar, 2 teaspoons baking powder. Rub into this mixture 2 large tablespoons butter and moisten with 1 cup of milk. Roll 1 inch thick, spread liberally with cinnamon and sugar and butter. Roll up like jelly cake, slice 3-4 inches thick and bake 12 minutes. Do not let slices touch.

Mrs. Robt. Wilson.

SCONES

One cup flour, 3 teaspoons baking powder, 1 teaspoon salt, 3 tablespoons sugar, 3 tablespoons butter, 2 eggs, 1 cup raisins or currants. Make soft dough, roll out and cut about size of bread and butter plate, and cut in quarters. Brush over with white of egg.

Mrs. F. C. Taylor.

STREIFEN KUCHEN

Six eggs, 3 cups granulated sugar, beat well together, add cup butter, 1-2 lb. chopped almonds, 1-4 lb. each

lemon, orange and citron peel chopped fine and cardamom to suit taste. Add 4 teaspoons baking powder, 4 cups flour. Make stiff batter. Spread on buttered pan 1-4-inch deep. Brush top with yolk of egg. Cut into squares while warm. Cut nuts in half and spread on top.

Mrs. C. E. Bain, Oakland, Calif.

BLITZ KUCHEN

Half lb. sugar, 1-2 lb. butter, 1-2 lb. flour, 3 eggs. Mix all together and cream as for cake. Spread 1-4 inch deep in well buttered pans. Brush top with yolk of egg and milk mixed together. Sprinkle top with cinnamon and nuts and cut in squares while warm.

Mrs. C. E. Bain, Oakland, Calif.

STEAMED DATE BREAD

One cup rye flour, 1 cup corn meal, 1 cup whole wheat flour, 2 teaspoons salt, 1 teaspoon soda, 2 cups sour milk 1-3 cup molasses, 1 cup dates seeded and cut, 2 tablespoons melted butter. Put in 1 lb. baking powder cans and start to steam in cold water. Steam for three hours.

Mrs. C. B. Allen.

PRUNE BREAD

Two cups whole wheat flour, 4 teaspoons baking powder, 1-4 teaspoon salt, 3 tablespoons butter melted, 1 egg beaten light, 1-2 cup milk, 1-2 lb prunes cooked. Grease baking dish and put in the prunes with seeds removed. Add the juice after it has been boiled down. Pour over dough and bake. Turn upside down and

serve with whipped cream or hard sauce. Any fruit can be used.

Mrs. C. B. Allen.

PRUNE NUT BREAD

Two cups sour milk, 1-2 cup molasses in which dissolve 1 teaspoon soda. 1-2 cup sugar, 2 cups graham flour, 2 cups white flour (or all whole wheat), 1 teaspoon salt, 1 teaspoon baking powder, 1 cup walnuts, 2 cups prunes cut in pieces after being soaked in water a few minutes. Bake about an hour.

Mrs. O. I. Peterson.

NUT BREAD

One egg, 1-2 cup sugar, pinch of salt. Mix thoroughly, add 1 cup sweet skim milk, 3 cups flour sifted with 3 level teaspoons baking powder, 1 cup nut meats chopped rather fine. Mix and put in pan and let stand about 30 minutes. Bake in moderate oven.

Sadie Crang.

NUT BREAD

For cups flour, 4 teaspoons baking powder, 1-2 teaspoon salt, 1-2 cup sugar and sift together. Cup nuts, cup raisins. Beat 1 egg and add 2 cups milk. Mix with dry ingredients and pour in pan. Sprinkle top with cinnamon and sugar and dot with butter.

Mrs. Wesley Vandercok, Kelso, Wash.

NUT BREAD

Sift together 1-2 cup white flour, 1 teaspoon salt, 3

rounded teaspoons baking powder, 3-4 cup sugar. Then add 3 cups graham flour, 1 cup chopped walnuts, 2 cups of milk. Mix well and bake in loaf tin 1 hour.

Mrs. A. W. Norblad.

BOSTON BROWN BREAD

One cup rye flour, 1 cup corn meal, 1 cup graham flour, 3-4 teaspoon soda, 1 teaspoon salt, 3-4 cup molasses, 2 cups sour milk. Mix and sift dry ingredients, add molasses and milk, stir until thoroughly mixed, turn into well greased molds and steam 3 1-2 hours.

Mrs. Norris W. Staples.

BROWN BREAD

One cup corn meal, 2 cups graham flour, 1-2 cup molasses, 1 cup sour milk, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon salt, 1-2 cup sugar, and raisins if desired. Mix thoroughly, put in molds and steam 2 1-2 hours.

B. S.

NUT BROWN BREAD

Two eggs, 1-2 cup sugar, 1-2 cup molasses, 2 tablespoons melted butter, 2 cups sour milk or butter milk, 2 teaspoons soda dissolved in tablespoon hot water, tablespoon salt, 2 1-2 cups graham flour, 1 1-2 cups white flour, 3-4 cup walnuts, 3-4 cup raisins. Fill 5 baking powder 1-lb. cans about half full and bake in slow oven about 1 hour.

Mrs. John Selnes, Seaside, Oregon.

SANDWICH LOAF

Two cups graham flour, 2 cups white flour, 1 teaspoon salt, 1 teaspoon soda, 1 egg, 1 cup walnut meats broken, 1 1-2 cups sour milk, 1 cup molasses. Mix together and bake from 3-4 to 1 hour. Moderate oven.

Mrs. O. I. Peterson.

PEANUT BUTTER BREAD

Two cups flour, 2 rounding teaspoons baking powder, 1 teaspoon salt, 1 cup peanut butter, 1 cup milk, 1-2 cup sugar, 2 eggs. Bake in greased pan 35 minutes.

Mrs. Harry Brooks.

BISCUITS

Two level cupfuls flour, 4 level teaspoons baking powder, 1 level teaspoon salt, 2 tablespoons shortening, 3-4 cup to 1 cup milk. Mix flour, baking powder and salt and sift into bowl; add shortening and chop with a sharp knife until mealy. Add milk gradually until mixture is soft and spongy. Turn onto a slightly floured baking board and roll lightly until of a uniform thickness, about 1-2 inch. Cut with a floured biscuit cutter, place on a greased tin and bake for 12 or 15 minutes in a quick oven. Sufficient for 12 biscuits.

Mrs. John Tait.

BUTTERMILK BISCUITS

Four level cupfuls flour, 2 teaspoons baking powder, 1-2 teaspoon soda, 1-2 teaspoon salt, 2 tablespoons

shortening, buttermilk to make soft dough. Handle dough as little as possible.

CHEESE DROP BISCUIT

One cup flour, 1-4 teaspoon salt, 1-2 cup water, 3 teaspoons baking powder, 1 tablespoon shortening, 1-2 cup grated cheese. Mix like drop baking powder biscuit. Bake 12 minutes in hot oven. Serve immediately.

Stella Oliver.

HOT WALNUT BISCUIT

Two cups flour, 4 teaspoons baking powder, 1-2 teaspoon salt, 2 tablespoons shortening, 3-4 cup milk, 1-2 cup chopped walnuts. Sift flour, baking powder and salt into bowl, cut in shortening, add milk and mix. Turn out on well floured board, roll quite thin, sprinkle walnuts on half of the dough, fold the other half over, cut with a biscuit cutter and bake in a quick oven.

B. R. S.

MARMALADE BUNS

Four cups flour, 4 teaspoons baking powder, 1-4 teaspoon salt, 6 tablespoons butter, 1-2 cup sugar, 1 egg, 1-2 cup milk, 1 teaspoon orange extract, marmalade, orange or grapefruit. Sift flour, baking powder and salt together, rub in butter and add sugar. Beat up egg, add extract and milk, and stir these into the other ingredients, making the whole into a stiff paste. Divide the mixture into 14 or 16 pieces, shape each into a neat ball, make a small hole in the middle, put in a little

marmalade, and close it up again. Place the buns on a greased tin with the sides which have the holes downwards. Brush over with a little milk and sprinkle with fine sugar. Bake in a hot oven for 20 minutes. Any preferred preserve may be used in place of the marmalade. Sufficient for 14 or 16 buns.

POP-OVERS

One cup flour, 1 teaspoon baking powder, pinch of salt and sugar, 2 eggs, 1 cup milk, 1 tablespoon melted butter. Sift flour, baking powder, salt and sugar into a bowl, make hole in center and break in eggs one at a time, beat well, add milk and butter, give good beating: have gem or muffin pans hot, butter well. Bake in good hot oven.

Mrs. S. J.

TWIN MOUNTAIN MUFFINS

One-third cup butter, 1-4 cup sugar, 1-4 teaspoon salt, 1 egg, 3-4 cup milk, 2 cups sifted flour, 4 level teaspoons baking powder. Mix in order as given, and bake in muffin rings or in gem pans in hot oven 25 minutes.

Harriet Tallent.

BRAN GEMS

Two cups bran, 1 cup flour, 1 tablespoon sugar, 1-2 teaspoon salt, 2 teaspoons baking powder. Mix well. 2 cups milk, 1 tablespoon melted butter, 2 eggs. If using buttermilk add a level teaspoon soda to the milk.

Mrs. H. G. V. D.

GRAHAM GEMS

One-half cup flour, 1 cup graham flour, 3 1-2 teaspoons baking powder, 1-4 teaspoon salt, 1 egg and 3-4 cup milk. Bake in a moderate oven.

BRAN MUFFINS

Two cups Ralston's Bran, 1 cup flour, 1 small teaspoon soda, 1 pinch salt, 2 tablespoons New Orleans molasses, milk to make stiff batter, 1 egg, 1 tablespoon melted butter, bake in gem pans.

Dr. Bauer, Stomach Specialist, Portland, Ore.

SUNRISE WAFFLES

Four teaspoons baking powder, 2 level cups flour, 1-2 teaspoon salt, 2 eggs separated, 1 1-2 cups milk, 4 tablespoons melted butter, 2 tablespoons sugar. Mix flour with baking powder and salt and sift into a bowl. Beat yolks of eggs, add butter and milk. Add this mixture to dry ingredients beating thoroughly. When well mixed fold in the stiffly beaten whites of eggs. This recipe may be varied by substituting 3-4 cup of cold boiled rice in place of cup of wheat flour. C. M. S

SOUR CREAM WAFFLES

One pint sour cream and 1 teaspoon soda mixed together, 2 tablespoons sugar, 1 teaspoon salt, 3 eggs (beat yolks and whites separately), 2 cups flour, scant tablespoon melted butter. Mix half of dry ingredients with cream, add yolks of eggs beaten well and then

balance of dry ingredients. Fold in whites of eggs and add the melted butter. Mrs. John T. Ray.

WHITE FLOUR GRIDDLE CAKES

Three cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 3 eggs, separated, 2 cups milk, 1 tablespoon butter melted, 2 tablespoons sugar. Mix flour, salt and baking powder together and sift. Beat yolks and whites of eggs separately. Add yolks to milk, then add butter. Gradually add flour and beat up into a smooth batter, then fold in the whites of eggs.

RICE GRIDDLE CAKES

One cup flour, 3-4 cup of cooked rice, 3 teaspoons baking powder, 1 egg well beaten, 1 teaspoon salt, 2 teaspoons sugar, 1-2 cup milk, 1 tablespoon melted butter. Mix and sift flour, sugar, salt and baking powder. Add rice and melted butter, egg and milk to make the batter. Beat well.

QUICK BUCKWHEAT CAKES

Two cups buckwheat, 1 cup white flour, 4 teaspoons baking powder, 1 teaspoon salt. Mix all together and add sufficient milk to make a soft batter. Bake at once. Mrs. H. G. V. D.

RAISED BUCKWHEAT CAKES

One cake yeast, 2 cups lukewarm water, 1 cup milk scalded and cooled, 2 tablespoons light brown sugar, 2

cups buckwheat flour, 1 cup sifted white flour, 1 1-2 teaspoons salt. Dissolve yeast and sugar in lukewarm water, add buckwheat and white flour gradually and salt. Beat until smooth. Cover and set aside in a warm place to rise about 1 hour. If wanted for over night use 1-4 yeast cake and extra half teaspoon salt. Cover and set in cool place.

CORN MEAL GRIDDLE CAKES

One cup flour, 1 cup cornmeal, 3 teaspoons baking powder, 2 teaspoons salt, 3 eggs, 2 cups milk, 2 teaspoons sugar. Mix baking powder, flour, meal and salt together and sift. Beat eggs, add milk and combine the two mixtures.

BEST EVER PANCAKES

Two cups cold boiled rice, 1 cup corn meal, 1-2 cup flour, 1 heaping teaspoon salt, 1 tablespoon molasses, 1 tablespoon melted butter, 1 egg, 1 cup sour milk. 1 teaspoon soda. Mrs. M. Tentlarge, Cincinnati, Ohio.

GRIDDLE CAKES

One tablespoon corn meal in cup filling with flour, pinch of salt, cup sour milk, teaspoon soda, egg, teaspoon baking powder.. Makes enough for two.

Mrs. Theodore P. Haller.

CORN BREAD

Two heaping cups corn meal, 1 heaping cup wheat

flour, 2 cups milk, 1 tablespoon melted shortening, 2 tablespoons sugar, 3 teaspoons baking powder, 1-2 teaspoon salt, 3 eggs.

Mrs. Roy Oliver.

CORN BREAD

One cup corn meal, cup white flour, 2 tablespoons sugar, teaspoon salt, 4 teaspoons baking powder, 1 1-2 cups milk, 2 eggs beaten yolks and whites separately. 2 tablespoons melted butter. Bake 20 minutes.

Mrs. Brenham Van Dusen.

CREAM PUFFS

One-half cup butter, 1 cup water, 4 eggs, 1 cup flour. Put the butter and water into a saucepan large enough for mixing and beating. Bring to boiling point and add the sifted flour, all at once, stirring vigorously so that it becomes a smooth mass. When it tends to leave the sides of the pan, remove from the fire, cool a little and add the eggs, unbeaten, 1 at a time, beating very thoroughly between each egg. Drop in large spoonfuls about 2 inches apart on a greased baking sheet, or put on with a pastry tube, if preferred. Bake in a rather hot oven for about 30 minutes, reducing the heat toward the last. They should begin to puff in about 6 minutes. In 15 minutes they should have reached their full height and begun to color. Leave them in until all the cracks are firm so that they cannot fall. Do not let a draught of cold air fall on them. They are particularly easy to make, if you attend to the 3 following points:

1. Do not cook the flour mixture until it loses its

elasticity and the butter runs out.

2. Do not add the eggs when the flour mixture is still hot enough to cook them. The flour mixture should not be allowed to get cold, however, before the eggs are added.

3. Do not take the puffs from the oven until both the sides and the cracks are firm enough to stand alone when the inside air contracts on cooling.

Cut the puffs open at the side when cool. They should be quite hollow inside. Fill with thick custard (so-called "English cream"), chocolate cream, whipped cream, or Bavarian cream. Fresh fruit (such as strawberries or a little well flavored jam or jelly) may be used if no cream is available. Sift sugar over the top or not, as preferred. Cream puffs, unsugared, may be used as cases for creamed oysters, or chicken or other delicate savory patty fillings. The same mixture, put on the baking sheet in finger-shaped pieces with a pastry tube, is used for "eclairs." These are usually iced with chocolate or fondant icing and are filled with thick custard.

WASHINGTON PIE

Three eggs, 1 cup sugar, 1 1-2 cups flour, 2 tablespoons cold water, 2 tablespoons baking powder (level.) Bake as loaf cake. When cold cut top off as thin as possible and take out some from center. Fill with sweetened whipped cream. The whites of 2 eggs beaten stiff may be added to the cream. Miss F. G. Marsh.

SHORT CAKE

Three cups flour, egg broken in cup and filled with

milk, salt, 1-2 cup sugar, 2 tablespoons baking powder, 1-2 cup melted butter. Bake in pie tin, split and add any kind of crushed fresh fruit.

Mrs. Wesley Vandercook, Kelso, Wash.

APRICOT SHORTCAKE

Three cups flour, 3 teaspoons baking powder, rub in 1-2 cup butter, beat 1 egg until light, add 1 cup cold water. Stir all into the flour, spread in 2 shallow, well greased pans, sprinkle tops with sugar and bake in very hot oven from 10 to 15 minutes. When done spread butter on top, mash apricots and spread between layers.

Sauce for Same. One teaspoon cornstarch, 1-2 cup sugar. Take cup of apricot juice when boiling, add the cornstarch and sugar. Serve hot. Mrs. G. H. George.

STRAWBERRY CAKE

Lump of butter size of egg, 1 cup sugar, 1 egg and yolks of 2 others, 1-4 cup milk, large cup flour, 2 teaspoons baking powder, mix well and bake in long pan.

Cream for Same—One quart strawberries quartered, 3-4 cup powdered sugar, 1 1-4 cups cream, whites of 2 eggs well beaten. Whip cream, add sugar, then beaten whites of eggs, and lastly the berries, mix well and spread over the top just before serving.

Mrs. F. Westdahl.

BATTER FOR TIMBALES

Put in bowl 1 drop of oil, pinch of salt, pinch of sugar, cup flour, cup milk, and stir together.

Mrs. Charles M. Stype.

Pies and Pastry

Compiled by Mrs. August Hildebrand

MINCE MEAT

Four pounds of lean beef boiled and when cold chopped fine, 3 lbs. of beef suet, cleared of strings and minced to a powder, 6 lbs. apples chopped fine, 4 lbs. raisins, seeded, 4 lbs. currants, 1 lb. citron cut fine, 1 lb. candied lemon and orange peel cut fine, 2 table-spoonsful allspice, 3 table-spoonsful cinnamon, 1 table-spoonful cloves, 1 teaspoonful mace, 4 nutmegs, 1 table-spoonful salt, 2 1-2 lbs. sugar, 1 quart grape juice, 2 quarts boiled cider, 1 pt. sweet cider, 1 pt. New Orleans molasses.

Mrs. Charles Rogers.

PIE CRUST

One large cup of lard, 3 cups flour, 1 cup water or enough to mix, 1-2 teaspoonful salt. Cut lard into flour then add the water, work as little as possible. Cut off a piece that will line a pie plate and roll. Brush the top of pies with the white of egg.

Mrs. P. L. Cherry.

FLAKY PIE CRUST

One small cup shortening, 2 cups pastry flour, 1-2 teaspoonful salt, 1-2 cup of water (very cold.) Cut

shortening into flour, add just enough water to mix. Work and handle the dough as little as possible. If a very rich pastry is desired roll out and spread over with butter, then roll up like jelly roll, slice off the amount wanted for one rolling, set on end and roll out. It improves pie crust to let it stand in a cold place for a few days before using.

FINE PUFF PASTE

Into one quart of sifted flour mix 2 teaspoonsful of baking powder and 1 teaspoonful salt, then sift again. take 1 cup butter and 1 cup lard, hard and cold, rub lard into flour, add enough ice water about 1-2 cup containing a beaten white of egg. Mix a stiff dough. Roll out in a thin sheet, spread with 1-4 of the butter. Sprinkle over with a little flour, fold over again, spread with butter, repeat until butter is all used. Put in earthen dish, cover, set in cold place for an hour before using. This may be used for tarts, shells or patties.

Mrs. E. Hammarstrom.

Any pie with a top crust is greatly improved in looks if a strip of wet muslin is placed around edge of pie.

PRUNE MINCEMEAT

One lb. prunes cut in small pieces, 1 lb. figs cut, 1 lb. raisins, 1-2 lb. citron, 1 cup brown sugar, 1 cup walnuts, 6 to 8 large apples chopped. Spices to taste. moisten with cider or vinegar. Liquid from spiced fruit preferred.

Mrs. O. I. Peterson.

LEMON PIE

Bake pie shell over back of pie tin.

Filling—4 eggs separated, 1 lemon, 1 cup sugar, 1 heaping teaspoon flour. Put yolks of eggs, sugar, and flour, and lemon juice in pan. Let come to a boil, stirring all the time. Beat thoroughly into this boiling mixture the stiffly beaten whites of 4 eggs. Pour into shell. Meringue may be put on top if desired.

Virginia Houston

FILLING FOR LEMON PIE

One and one-half cups water, 1 1-2 cups sugar, 2 lemons, rind and juice, butter size of a walnut, 3 eggs, save 2 whites for frosting, 1 tablespoonful flour, 3 rolled soda crackers. Mix sugar, flour and cracker crumbs, add water, lemon juice and rind, beat eggs well and stir all together. Cook in double boiler till thick. Pour in baked crust, beat whites of eggs stiff, add 2 table-spoonsful sugar, spread over top of pie and brown lightly.

Mrs. S. L. Gordon.

SOUR CREAM PIE

One cup sour cream, 1 cup chopped raisins, 3-4 cup sugar, 2 eggs, 1-4 teaspoonful allspice, cinnamon and nutmeg if desired. Mix cream and raisins then sugar and well beating eggs and spices. Bake in crust.

Mrs. W. C. Logan.

BUTTER SCOTCH PIE

One cup brown sugar, 2 large tablespoonfuls butter,

1 tablespoonful corn starch, 1 cup milk, 2 eggs, vanilla flavoring. Melt the sugar and butter together till a rich brown then add milk, simmer a few minutes or until sugar is dissolved. Whip the yolks of eggs with the corn starch to a cream and add. Cook in double boiler till thick. Put in baked crust, spread with a meringue made with the two egg whites, 1 tablespoonful sugar, and a few drops of vanilla. Brown lightly.

Mrs. Norris Staples.

BUTTER SCOTCH PIE

One cup sugar, put into a sauce pan and melt to a golden brown, add water enough to melt. 1-2 cup sugar, 3-4 cup butter, 1 cup cream, 4 eggs, yolks only. Cook all together in double boiler, when hot thicken with little flour dissolved in cold milk. When almost cold and commencing to set pour into a pie shell, baked over a pie tin. A meringue may be made for it if desired.

Mrs. C. L. Houston.

PRUNE PIE

Two cups cold stewed prunes chopped up sweetened to taste. 1-2 cup chopped walnuts, mix into prunes, put into a pie shell baked over a pie tin, and put whipped cream over top.

Mrs. C. L. Houston.

TART PIE

Three eggs, 1 cup sugar, pinch of salt and flavoring, 1 teaspoonful vinegar, 1-4 teaspoonful cream of tartar. Whip whites of eggs half way stiff, add cream of tartar

and beat very stiff then add sugar, beaten yolks and flavoring. Pour in crust, bake 1 hour in slow oven, when cool cover with any kind of fruit and over all whipped cream.

Mrs. A. C. Rhodes.

COCOANUT CREAM PIE

Two cups milk, bring to boil; 2 heaping tablespoonsful cornstarch in 4 tablespoonsful water; add to boiling milk and let thicken. Add 2 tablespoonsful butter to the mixture and let cool. Beat the whites and yolks of 3 eggs separately. To yolks add 6 tablespoonsful sugar and heaping cup of cocoanut and add to thickened milk. Beat in whites and bake 1-2 hour in moderate oven.

Mrs. A. B. Townsend, Portland.

RAISIN PIE

One cup water, 2 cups raisins, 1-2 cup sugar, 2 tablespoonsful butter, 1 tablespoonful flour. Cook raisins with water 20 minutes, when cool add butter, sugar, flour and pinch of salt. Bake between two crusts.

Mrs. M. Foard.

CRUST FOR MEAT PIE

Two cups flour, 2 teaspoonsful baking powder, 3 tablespoonsful butter, salt, rubbed in flour, 1 egg well beaten to which add 1 cup of milk, add this to the flour and stir all together. Spread over meat with gravy and bake to a nice brown.

Mrs. A. B. Townsend, Portland.

LEMON PIE

One whole egg, 2 yolks, 1 cup sugar, 2 tablespoons-

ful or enough corn starch to thicken, 1 1-4 cups boiling water, 1 lemon, butter size of an egg, salt. Beat eggs, add sugar then water and lemon juice. Cook, add corn starch and boil in double boiler. Let cool.

Mrs. W. R. Swart.

LEMON PIE WITH MILK

One cup sugar, 1 heaping tablespoonful flour, juice of 1 lemon and grated rind, 1 tablespoonful butter, 1 cup milk, 3 eggs. Mix sugar and flour, add melted butter, lemon juice, and rind, egg yolks, milk and fold in egg whites stiffly beaten. Bake about 35 minutes in moderate oven or until set.

Mrs. Frank Hildebrand.

BANANA CREAM PIE

Three cups milk, 1 cup sugar, lump of butter about size of walnut, pinch of salt, yolks of 3 eggs, 1 heaping tablespoonful flour, vanilla. Cook until thick, beat until creamy. Alternate layer of sliced banana and cream sauce until crust is filled. Beat whites of eggs stiff, add 2 tablespoonfuls sugar, heap on pie and brown in oven.

Mrs. C. M. Stype.

ORANGE PIE

Two slices of bread with crust removed, butter generously, lay in pie plate and cover with 2 cups hot water. Take 1 cup sugar, yolks of 3 eggs, grated rind and juice of 1 orange, juice of 1-2 lemon. Mix well together, pour into rich open shell and bake. Make

meringue of whites of 3 eggs and 2 tablespoonsful sugar and brown quickly in oven. Mrs. C. M. Stype.

CHOCOLATE PIE

Two measuring cups milk, 3-4 cup sugar, 2 heaping tablespoonsful cocoa or 2 level tablespoonful bitter chocolate, vanilla, 2 level tablespoonsful flour, 1 tablespoonful butter. Scald milk in double boiler, add 1-2 of sugar, mix flour with the rest of sugar, chocolate and beaten eggs, add to scalding milk and cook till thick. When cool put in baked crust, cover with whipped cream. Mrs. Clara Shaw.

MOCK CHERRY PIE

One cup chopped cranberries, 1-2 cup chopped raisins, 1-2 cup cold water, 1 tablespoonful flour, 1 cup sugar, 1 tablespoonful melted butter, 1 teaspoonful vanilla. Mix, bake between 2 crusts.

CRANBERRY AND APPLE PIE

One cup chopped cranberries, 1 cup sugar, 1 cup chopped apples. Mix cranberries, apples and sugar. Bake between 2 crusts. Mrs. A. Hildebrand.

CHESS PIE

Stir together 1 cup sugar, 1-2 cup butter, 3-4 cup chopped walnuts, 3-4 cup chopped raisins, 2 tablespoonsful milk, 3 eggs, leave out 2 whites, juice of grated rind of 1 lemon. Pinch of nutmeg. Mix all

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together and cook in double boiler until thick. When cool, pour in baked crust or individual pies. Beat whites to a stiff froth, add 2 tablespoonsful sugar, spread over pie, set in oven till slightly brown.

Mrs. Carl Hagan.

PINEAPPLE PIE

One-half cup butter, 1-2 cup sugar, 3 eggs, yolks and whites separated, 1-2 cup cream, 1 cup milk. Put butter, sugar, cream, milk and yolks of eggs into double boiler and when hot thicken with a little flour thoroughly mixed with water. When real thick and commencing to cool, add grated rind of 1 lemon, 1-2 teaspoonful lemon extract, and 1-2 pint can of grated pineapple.

Mrs. C. L. Houston.

PUMPKIN PIE

One pint stewed pumpkin, 1 pint milk, 1-2 teaspoonful each of mace, ginger and cinnamon, 1-2 cup sugar, 3 well beaten eggs, salt. Whip the pumpkin rapidly for 5 minutes, add milk then sugar, spices and eggs. To be baked in a deep pie plate with only a lower crust.

PUMPKIN PIE

Three cups pumpkin after put thru a sieve, 2 egg yolks mixed into pumpkin, 1-2 cup New Orleans molasses, 1 cup cream, 3 tablespoonsful of brown sugar. Grated rind of one lemon, spices to taste, nutmeg, cinnamon, allspice and salt, last of all fold in well beaten whites of two eggs. Bake at least 1-2 to 3-4 of an hour.

Then whip 1 pint of cream, flavor with extract of lemon and put over top of pie. Mrs. C. L. Houston.

CUSTARD PIE

Four eggs, 1 cup sugar, 1-2 teaspoonful nutmeg, 1 quart milk, 1 teaspoonful vanilla. Beat eggs to a froth, add the sugar, milk and vanilla. Line two deep pie pans with pie crust, pour in mixture and sprinkle top with nutmeg. Bake till set. When a juice appears on custard it is a sign that it is baked too long.

Mrs. H. G. Van Dusen.

RHUBARB PIE

Two cups rhubarb, 1 cup of sugar, butter size of a walnut, 2 egg yolks or 1 whole egg, 2 teaspoonsful flour. Skin and cut rhubarb in half inch pieces before measuring, mix flour, sugar and egg, add to the rhubarb and bake between crust. Mrs. Boke.

RHUBARB PIE WITH MERINGUE

Two large cups of stewed rhubarb, 1 cup or more sugar, 2 eggs. Wash and cut rhubarb in inch lengths, add just a little water, stew till done. Mix sugar and egg yolks, add to rhubarb while still very hot, then let it cool, pour in baked crust. Beat whites of eggs stiff, add 3 tablespoonsful sugar, spread over top of pie. Put in oven and brown lightly. Mrs. A. H.

BARNACLES

One cup raisins, 1 cup currants, 1 cup sugar, 1 large

lemon or 2 small ones. The juice and grated rind put all together in chopping bowl and chop fine. Roll pie crust cut with a biscuit cutter, put about a teaspoonful on each piece and make as a turnover. Bake in a quick oven, fine for picnics.

Mrs. Roy Oliver.

Puddings and Sauces

*Formerly Compiled by Mrs. C. C. Utzinger. Revised
by Mrs. Harry Brooks*

JAM PUDDING

One-half sugar, 2 tablespoons butter, 1 egg, 1-2 cup sweet milk, 1 cup strawberry jam, 1 teaspoon soda dissolved in small quantity of hot water, 2 cups flour, 1-2 cup chopped walnuts, steam 2 hours if in one mould, 1-2 hour if in individual moulds. Mrs. J. A. Darby.

CARROTT PUDDING

One cup grated carrot, 1 cup grated potatoes, 1 cup brown sugar, 1 cup flour, 1 cup raisins, 1 cup currants, 1 cup suet, 1 cup nuts, 2 tablespoons allspice, 1 teaspoon baking powder, 1 teaspoon salt and juice of 1 lemon. Boil 4 hours. Can use any kind of spice desired. Mrs. Charles M. Stype.

DELICATE PUDDING

One cup of sugar, 1 cup hot water, juice of 2 lemons, 2 tablespoons corn starch dissolved in cold water. Cook all together 15 minutes. Then fold in the whites of 3 eggs and turn into mould.

CUSTARD

Yolks of 3 eggs, 1-2 cup of sugar, 2 cups of milk, salt and vanilla. Cook in double boiler. B. R. S.

TAPIOCA JELLY

One pint of weak coffee, 1-4 cup of tapioca, 1-2 cup of sugar, 1-4 teaspoon salt, 1-2 cup of raisins. Put in double boiler and cook tapioca until clear. Use minute tapioca. Serve with whipped cream.

Mrs. C. F. Scriviner, Lindsay, Cal.

STEAMED NUT PUDDING

Two cups whole wheat flour, 1-2 teaspoon soda, 1-2 teaspoon salt, 1-2 cup cooking molasses, 1 teaspoon baking powder, 1 cup milk, 1 cup sultana raisins, 1 cup chopped nuts. Sift soda and salt, add molasses and stir thoroughly. Sift flour and baking powder together. Add alternately with milk, add nuts and raisins. Steam 2 hours in 1 large mould with greased paper on top with cover.

SAUCE FOR PUDDING

Juice and grated rind of 1 lemon, 1 cup of water, 2-3 cup sugar, 1 tablespoon cornstarch, 1 tablespoon butter. Cook in double boiler 15 minutes.

PINEAPPLE WHIP

One cup sugar, 1 cup water, 1 can grated pineapple.

Boil 18 minutes. Remove from fire. Then add 2 teaspoons gelatine which have been dissolved in 1-2 cup of boiling water. Whip 1 pint of cream and add a little vanilla flavoring.

PRUNE WHIP

One cup of pitted boiled prunes without juice. Chop very fine and mix with 1-4 cup sugar, 1 teaspoon vanilla. Whip the whites of 4 eggs to a very stiff froth, mix in the prunes. Bake in moderate oven about 20 minutes. Baking dish must be placed in a pan of water. Serve with whipped cream.

MARSHMALLOW WHIP

One-half pound marshmallows cut into small pieces mixed with 1-2 pint of cream beaten stiff, sweeten to taste and flavor. Serve in tall glasses and garnish with candied cherries.

NUDELFRANSEN

Make noodles of 3 eggs, roll out thin and cut about 1-4 inch wide, boil in salt water, mix butter thru and set to cool. Take 3 whole eggs, then the yolks of 3 more, 1 cup of sugar, juice and rind of 1 lemon. Stir well. Mix with noodles. Add the 3 whites beaten stiff, take a pudding dish, butter well and sprinkle with bread crumbs. Put in a layer of noodles, then a layer of filling, which consists of chopped almonds, sugar, raisins and cinnamon. Continue until all is used. Bake to a golden brown.

DELIGHT PUDDING

Mix 1 pint bread crumbs with 1-2 cup of softened butter. Beat yolks of 2 eggs, add 1 cup of milk and 1-2 cup of molasses. Sift together 1-3 cup of flour, 1-2 teaspoon each of soda, salt, mace, cloves and 1 teaspoon of cinnamon. Mix these through a cup of seeded raisins. Add these to the buttered crumbs and mix the whole to a dough with the liquid mixture. Steam in a buttered mould 1 hour. Serve hot with good sauce.

Mrs. Harry Brooks.

FIG PUDDING

One-half cup cooking molasses, 1-2 cup butter, cream together, 1 cup sweet milk, 2 cups flour, 1 egg well beaten, 1-2 pound figs put through meat grinder, 1 small teaspoon soda dissolved in hot water, cinnamon and nutmeg to taste. Steam 2 hours in 1 mould.

SAUCE FOR FIG PUDDING

Three-fourths cup sugar and 1 large tablespoon butter well creamed together, whites of 2 eggs well beaten, 1 cup of sweet cream whipped stiff. Mix all together.

Mrs. Harry Brooks.

CARAMEL BREAD PUDDING

Two slices of stale bread, 1 pint of hot milk poured over bread. When all creamy add 1 cup caramelized sugar with 1 well beaten egg. Flavor with vanilla. Bake in baking dish until set. Serve with whipped cream.

M. B.

MARSHMALLOW PUDDING

One package Knox gelatine, 3 egg whites, 1 cup of sugar, 1 small can grated pineapple. Dissolve gelatine in 1-2 cup cold pineapple juice (or water). In a few minutes fill cup with boiling pineapple juice (or water), whip egg whites just enough to break them, add sugar. When gelatine is cool, whip it into the egg and sugar mixture. Beat until stiff, then divide mixture into two parts, add the grated pineapple to 1 part and pink coloring to other part. Put into flat pan in layers. When set, cut in squares and serve with whipped cream.

Mrs. S. Sovey.

CHOCOLATE SOUFFLE

Two tablespoons butter and 2 tablespoons flour, rubbed together in double boiler. Add 1 cup milk, 1-3 cup powdered chocolate, yolks of 3 eggs, 1-2 cup sugar, 1-2 teaspoon cinnamon, 1 teaspoon vanilla, pinch of salt. Cook all this in double boiler until thickened. Fold in the well beaten whites of 3 eggs, pour into baking dish, set dish in pan with little water and bake 3-4 of an hour in a very slow oven. To be served immediately. Serve with whipped cream. If unsweetened chocolate or cocoa is used, 3-4 cup sugar is needed.

Stella Oliver.

STEAM CHOCOLATE PUDDING

One cup granulated sugar, 1 well beaten egg, 1 1-2 cups milk, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 1 tablespoon melted butter, 2 squares

grated unsweetened chocolate. Steam 1 hour. Serve with whipped cream. Mrs. F. Woodfield.

RAISIN PUFFS

Two tablespoons sugar, 1-2 cup soft butter, 2 well beaten eggs, 1 cup milk, 2 cups flour sifted with 3 teaspoons baking powder, 1 cup chopped raisins. Steam in greased cups for 30 minutes. Serve with cream or sauce. Mrs. F. Woodfield.

PEACH DESERT

Take the halves of peaches, either fresh or canned, put fresh grated or preserved pineapple in the hollows of the peaches; then put whipped cream on top, sprinkle ground nuts on whipped cream, and place marachino cherry on top. Mrs. John F. Ward.

DATE PUDDING

One envelope of Knox's gelatine, 1 cup cold water, 1 1-2 cups hot water, 1 cup sugar, 1-2 cup nut meats, 1 lb. dates cut in small pieces, 2 eggs. Add cold water to gelatine, let soak 20 minutes; add hot water to beaten egg yolks, then add sugar, gelatine, dates and nuts. Cook mixture until boiling point is reached, let cool, then add the stiffly beaten egg whites. Beat for awhile and turn into a mold. Serve whipped cream. This will serve 8 or 9 people. Mrs. John F. Ward.

FOOD FOR THE GODS

Five tablespoons ground cracker crumbs, 1 scant cup granulated sugar, 1 cup walnut meats chopped

fine, 1-2 lb. dates cut up a little, 1 teaspoon baking powder, 3 eggs beaten separately, and a pinch of salt. Mix crumbs with baking powder, add sugar, then nuts, then fruit, then the egg yolks, last the well beaten whites. Bake in a moderate oven 45 minutes, serve warm or cold with whipped cream. This will serve 6 people.

Mrs. John F. Ward.

APPLE CAKE

Three-fourths cup sugar, 2 tablespoons crisco, 1 egg, 3-4 cup milk, 2 cups flour, 2 teaspoons baking powder, pinch of salt. Melt crisco a little, and cream with sugar, add egg well beaten, milk, then flour and baking powder sifted together, 1 teaspoon flavoring. Pour into dripping pan and place pieces of apple on top. 2 apples peeled and pared fine. Then spread 1-2 cup walnuts and 1-4 cup brown sugar and a little cinnamon on top of apple. Bake in moderate oven. Serve with sweet sauce or whipped cream.

Mrs. T. J. Hardie.

FRUIT DELIGHT

One banana, 1 orange, 1 cup of chopped nuts, 1 cup of pineapple cut in small pieces, 1 dozen marshmallows cut into small pieces, 1-2 pint cream whipped stiff. Mix all together just before serving. Serve in sherbet glasses with cherries on top. This will serve 6.

Mrs. Will R. King, Washington, D. C.

DATE PUDDING

One cup of sugar, 3 egg yolks, creamed together. Beat whites stiff and add to yolks. 1 package of dates,

1 pound of chopped walnuts, sprinkle tablespoon of flour over nuts and dates, 1 teaspoon baking powder. Bake in a medium slow oven. Serve cold with whipped cream.

Mrs. Dan West.

MARSHMALLOW PUDDING

One box of marshmallows, 1-2 pint of heavy cream, 2-3 cup of milk, 1-2 cup sugar, 1 tablespoon gelatine. Boil milk, add gelatine and let cool until it begins to thicken. Fold in heavy cream beaten stiff, sugar and marshmallows which have been cut in small pieces. Flavor with vanilla and mold. Mrs. Norris Staples.

STEAM PUDDING

Three eggs, 2 1-2 tablespoons sugar, 2 tablespoons butter, 3-4 cup of sweet milk, 1 cup of chopped raisins, 1 tablespoon baking powder, flour enough to make a thin cake batter. Steam 35 minutes and serve with hot sauce.

Mrs. Norris Staples.

ORANGE CREAM PUDDING

Soak 2 teaspoons Knox gelatine in 2 tablespoons cold water about 20 minutes. Put 1 cup orange juice and the juice of 1 1-2 lemons and 2-3 cup sugar in double boiler, when hot pour slowly (stirring all the while) into the well beaten yolks of 4 eggs, return to boiler, add gelatine and cook until it thickens, stirring all the while; pour this into the well beaten whites of 4 eggs. When cool add 1-2 pint whipped cream. Put in mold let stand until it sets. Serve plain.

Mrs. Frank Sanborn.

SNOW BALL PUDDING

One-half cup butter, 1 cup granulated sugar, 1-2 cup milk, 2 cups flour, 3 teaspoons baking powder, 4 eggs, whites only, 1-4 teaspoon salt. Cream, butter and sugar, add alternately milk and flour and baking powder. Add beaten whites of eggs. Pour into buttered cups and steam 1-2 hour. Serve with a sauce made of equal parts maple sugar and cream heated together.

Mrs. C. L. Houston.

CABINET PUDDING

Six eggs, 1 glass wine, 1 1-2 doz. macaroons, 6 tablespoons sugar, 2 tablespoons gelatine, 1 cup nuts, a few candied cherries. Dissolve gelatine in 1 cup cold water, afterwards heat until thoroughly dissolved. Beat together yolks and sugar, add wine and boil until thick, stirring constantly. Let this cool. Beat whites of eggs stiff, and add alternately whites and gelatine. Fill mold with first a layer of mixture, then of macaroons sprinkled with nuts and cherries. Then repeat until filled. Serve with whipped cream.

Miss Mary Louise Allen, Washington, D. C.

MARSHMALLOW PUDDING

One envelope gelatine, 4 tablespoons sugar, yolk of 1 egg, 2 1-2 cups milk. Beat egg and sugar together, add to milk, put on stove and let come to boiling point, add dissolved gelatine. Remove and let cool until it starts to congeal. Add 1-2 pint whipped cream, beat all together, flavor with vanilla or wine. 1 cup pecans, or walnuts, 1-2 lb. marshmallows cut in small pieces.

Serve with whipped cream and a few cherries on top.
Miss Mary Louise Allen, Washington, D. C.

DATE PUDDING

Whites of 5 eggs beaten stiff, add 1 cup sugar little at a time, fold in 2 teaspoons baking powder, pinch salt, 1 package dates stoned and cut, 1 cup walnuts cut in small pieces. Bake 2 hours in slow oven, serve cold with whipped cream. Mrs. Frank Sanborn.

TAPIOCA PUDDING

Two cups tapioca (not instantaneous variety), 2 cups brown sugar, 2 cups boiling water. Put to soak over night. 1-4 teaspoon salt. Cook until done. Beat into this 1 pint of whipped cream. Serve cold.

Mrs. T. R. Davies.

SAGO PUDDING

Two cups sago, 1-4 teaspoon salt. Cook in boiling water until done. When done beat until very frothy, add 1 can grated pineapple, 1-2 pint whipped cream. Put 1-2 pint whipped cream over top. Serve cold.

Mrs. C. L. Houston.

CARAMEL PUDDING

One cup sugar put in sauce pan and melt to a nice golden brown. Add 1 cup of water and dissolve, put in 1-2 inch slice of butter and sugar to taste. 1 1-2 tablespoons gelatine dissolved in cold water, add to caramel sauce. When beginning to set add 1 pint of whipped cream and serve cold. Mrs. C. L. Houston.

ANGEL FOOD PUDDING

Two cups boiling water, 1 tablespoon Knox gelatine dissolved in cold water, 1-2 cup sugar. Mix and let come to a boil; color; when cooler add beaten whites of 4 eggs, 1-2 teaspoon lemon, 1-2 teaspoon vanilla, 1-4 teaspoon almond. Beat up every little while until it sets. Serve with whipped cream. Mrs. C. L. Houston.

PRUNE DUMPLINGS

Stew as many prunes as desired, put thru food chopper. Have plenty of sweetened prune juice. Make a dumpling of 1 cup flour, 1 heaping teaspoon baking powder, 1 egg, 1-3 teaspoon salt. Milk enough to mix so it will drop nicely from a spoon. Mix dough around a small portion of prunes, drop into boiling prune juice. Have quite cool when served. Pour thick cream over top. Mrs. C. L. Houston.

TAPIOCA CREAM

Soak 4 tablespoons tapioca in 1 cup sweet milk or water. Add 1 quart boiled milk, yolks of 3 well beaten eggs, 1 cup sugar, 1 teaspoon flavoring. Add the tapioca and stir the whole into boiling milk. Cook from 3 to 5 minutes. Turn into dish. Place on top of beaten whites of 3 eggs in which 1 teaspoon sugar and flavoring has been added. Spread on top and place in hot oven a moment. Mrs. Nepple.

PLAIN SAUCE

One cupful sugar, 3 tablespoonsful flour, 1-8 teaspoonful salt, 2 cupfuls boiling water, 2 tablespoons-

ful butter. Mix the sugar, salt and flour in a saucepan. Add the water and cook until clear: stir in the butter. The juice and grated rind of one lemon or one teaspoonful of vanilla may be added.

CHERRY PUDDING

One-half cup sugar, 3-4 cup milk, 1 3-4 cups flour, 1 cup cherries, canned will do, 2 tablespoons melted butter, 1 teaspoon baking powder, pinch salt, 1 egg. Steam in buttered cups half full for 40 minutes.

Sauce—One-half cup brown sugar, 1-4 cup butter. Beat well together. One heaping teaspoonful cornstarch dissolved in cold water. Pour over 1 cup boiling water. Cook 10 minutes. Pour over the beaten butter and sugar just before serving. Flavor with vanilla and color with cherry juice. Mrs. Donald.

CUP CUSTARD

One quart sweet milk (new), 6 eggs, 1-2 cup sugar, 1 teaspoon flavoring. Pour into cups. Grate nutmeg on top and set in shallow pan of boiling water. Put into a hot oven. Test by running a spoon down the side. When firm take out and serve cold.

Mrs. J. W. Penglase.

SAUCE FOR PLUM PUDDING

Beat 1-3 cup butter, 1-3 cup sugar, to a cream. Add beaten yolks of 3 eggs and beat well. Add the well beaten whites and stand over a kettle of hot water until smooth and creamy, beating all the time. Excellent.

H. Y.

QUEEN OF PUDDINGS

One cup of white sugar, butter size of an egg, 4 eggs (yolks only), 1 teaspoon lemon extract, 2 cups bread crumbs, 1 quart of milk, 1-2 cup of jelly or jam; cream the butter and sugar; add the beaten yolks; stir thoroughly; soak the bread crumbs in the milk; stir all together and flavor. Bake in buttered pudding dish 1 hour. When done spread the top with jelly or jam. Turn over this meringue made of the beaten whites, well sweetened and flavored with lemon. Return to oven and brown slightly. Peach marmalade may be substituted for jelly.

Mrs. Mary Bratton.

ORANGE CREAM

One-half cup each of heated orange juice and sugar. Beat yolks of 2 eggs with another half cup of sugar and cook in first mixture over hot water until thickened. Add 1-4 of a package of gelatine, softened in 1-4 of a cup of cold water, strain into 1 1-2 cups of sweet cream; turn into mould. Serve icy cold. To be eaten with whipped cream.

Miss Linnie Morgan.

BANANA PUDDING

Five eggs, beaten separately, 1 cup of sugar, 3 tablespoons of cornstarch, cooked in 1 quart of milk. Flavor with vanilla 1 dozen bananas sliced into hot custard.

Mrs. H. E. Currey.

ORANGE PUDDING

Pare and slice 5 or 6 oranges. Put over them 1 cup sugar. Make a custard of 1 pint of milk, 1 tablespoon

of cornstarch and yolk of 3 eggs. When well cooked pour over oranges and sugar. Beat whites of eggs to a stiff froth and add 1 tablespoon of sugar. Spread over top of the custard and brown, and serve cold.

Mrs. M. J. Hindman.

FRUIT SAUCE

Place a saucepan with 1-2 cup cold water, 1-2 cup sugar over the fire. Boil 3 minutes, add 1-2 cup of any kind of jelly and boil for 3 minutes; then strain into a bowl and add 1 gill of sherry wine and 1-2 cup preserved cherries.

Mrs. Harvey Chord.

FILLED ORANGES

Cut 3 oranges in half. Scoop out juice with teaspoon and put on stove with juice of lemon, 2 tablespoons of sugar, add 1-4 cup white wine, dissolve 1-4 box of gelatine in water, add to juice and let boil. When cool, fill in orange shells and set on ice. Serve with whipped cream.

PRUNE PUDDING

Soak 34 prunes 24 hours. Stew until tender. When cold take out stones and chop fine. Beat whites of 5 eggs to stiff froth. Add 2-3 cup granulated sugar, 1-2 teaspoon cream tartar. Beat altogether, then add prunes. Pour in well greased pan. Set in pan of boiling water in oven to bake for 29 minutes.

Helen S. Titus.

YORKSHIRE PUDDING

Four eggs, 6 tablespoons flour and a little salt. Beat well together and add sweet milk until it is of the consistency of cream. Bake in well greased shallow baking pan and serve hot with hard sauce or it may be packed in a pan with a roast of mutton or beef and serve with the meat.

Mrs. L. Dean.

OLD ENGLISH PLUM PUDDING

One pound raisins, 1 pound currants, 1 pound suet chopped very fine. Mix all together. Add 1 pound of flour or bread crumbs, 3 pounds sugar, lemon peel, mace and nutmeg, 6 eggs well beaten. Mix all together. Tie in cloth loosely and boil not less than 5 hours.

Mrs. H. Thompson.

CHOCOLATE PUDDING

One quart sweet milk, 1 cup grated chocolate, 2 cups sugar, 5 eggs, 1 lb. bread crumbs, 1 teaspoonful cinnamon, 1 teaspoonful vanilla. Pour the milk over the bread crumbs, and let stand for 5 or 10 minutes, then add the sugar and chocolate and the eggs, (well beaten) lastly add the spice and flavoring. Bake in the oven till firm. Serve with hard sauce.

Miss S. B.

CHRISTMAS FIG PUDDING

Chop fine 1 pound black figs, add 1 cup of chopped suet, 2 cups bread crumbs, 3-4 cup of sugar, 2 tablespoons citron cut fine, 2 well beaten eggs, 1-2 teaspoon nutmeg, 1 tablespoonful of molasses in which is dissolved 1 scant teaspoonful of soda. Mix and put into

mold and steam 2 hours, serve while hot with wine and hard sauce.

Mrs. E. R. Stuller.

CARAMEL CUSTARD

One quart milk, 1 3-4 cups of granulated sugar, 1 teaspoon salt, 1 teaspoon vanilla, 5 eggs. Scald the milk and in a separate pan brown and melt the sugar, add sugar to the milk and stir until sugar is all dissolved, then add the salt. When cool add the beaten eggs and vanilla, pour mixture into buttered cups, set in a pan of water and bake 20 minutes or until done. Test with a silver knife. Serve with whipped cream.

Mrs. E. R. Stuller.

PRUNE WHIP

One pint stewed prunes, sweetened, and juice pressed thru a colander, 1 tablespoon gelatine, first dissolved in 2 tablespoons cold water, then drained, then soak in 1-3 cup boiling water, and juice of 1 lemon. Stir and mix with the prune pulp. Beat whites of 6 eggs very stiff, and mix with above mixture. Chill and serve with whipped cream. One half this quantity will serve 5 persons.

Mrs. Carl Williams.

CREAM PARFAIT

One teaspoon gelatine dissolved in 2 tablespoons of water. Boil 1-2 cup sugar and 1-4 cup water to a soft ball, pour over the beaten whites of 2 eggs, add gelatine and stir over ice water until it begins to thicken then fold in 1 1-2 cups whipped cream and 1-2 cup chopped nuts and chopped marachino cherries. This will serve 8 people.

Mrs. Carl Williams.

PISTACHIO AND STRAWBERRY BAVAROISE

Ingredients for first part: 1-4 package gelatine, 1-4 cup cold water, 1 cup strawberry pulp and juice, juice of 1-2 lemon, 1-2 cup sugar, rose cold paste if needed. Ingredients for second part: 1-4 package gelatine, 1-4 cup cold water, 1 cup milk, 2 ounces crushed pistachio nuts, 1-2 cup sugar and green paste. Prepare the 2 parts separately. Dissolve gelatine in cold water, heat strawberry juice, lemon juice and sugar. Do the same with second part by adding all the ingredients. Whip 3 1-2 cups of cream and when other parts are cool and have started to set, divide the cream equally and stir in with each, then take a tablespoon of each part alternately until bowl is filled, then decorate with the crushed pistachio nuts and halves of the strawberries.

Mrs. John Ray.

PINEAPPLE WHIP

One-half pint can grated pineapple, add 1 small cup sugar and place on back of range to dissolve sugar: 1 envelope Knox gelatine dissolved in cold water, stir this into pineapple juice and pulp, into which has been dissolved a little fruit coloring to make dessert a delicate pink. Whip 1 pint cream and beat gelatine mixture into it when cool. Let chill over night and serve with lemon sauce in sherbet glasses with marachino cherry on top. This serves 8 persons.

LEMON SAUCE

Juice of 1 lemon, 1-4 cup water, 1 cup sugar. Boil for a minute to dissolve sugar, let cool and put over

whip. A slice of lemon should be boiled in the sauce.
Mrs. Carl Williams.

MOCK PLUM PUDDING

One cup fresh chopped suet, 1 1-2 cups brown sugar, 2 cups seeded raisins, a little shredded citron, candied orange and lemon peel can be added if desired. Then add 1 cup of grated carrot, 1 cup grated potato. Sift 2 1-2 cups of flour with 1 teaspoonful soda, a pinch of salt, a little cinnamon and nutmeg, and add it to the first mixture with a teaspoonful of almond extract. Steam for three hours.
Miss E. G.

LEMON PUDDING

One pt. bread crumbs, 1 qt. milk, 1 cup sugar, 4 eggs. grated rind of 1 lemon, butter size of an egg. Mix the bread crumbs milk, sugar, yolks of eggs, rind of lemon, butter and bake. Whip whites of eggs stiff; add 4 tablespoonsful sugar, 1 tablespoonful lemon juice, spread on pudding, return to oven and brown. Serve with cold cream.

PINEAPPLE PUDDING

One can pineapple, 1 cup bread crumbs, 1 cup sugar, 1-4 cup butter, 4 eggs. Cream butter, sugar, add eggs beaten light, then bread crumbs and pineapple. add juice of pineapple last.
Mrs. G. Zeigler.

HONEYCOMB PUDDING

One cup flour, 1-2 cup sugar, 1-2 cup butter, 1-2 cup milk. Beat these well and add 4 eggs well beaten. 1

cup molasses and stir 1 teaspoonful soda into it until it foams, add this last. Bake.

SAUCE

One-half cup butter, 1-2 cup sugar, 1 cup water, 1 tablespoonful flour. Sift flour and sugar. Flavor.

Mrs. Fred Simington.

APPLE SNOW

Peel and quarter 6 tart apples. Boil in a little water. Cool and strain. Add well beaten whites of 3 eggs. Sweeten to taste. Beat well until foaming. Flavor to taste. Serve with sweetened cream.

Mrs. W. C. Hindman.

BAKED APPLE PUDDING

Two tablespoons butter, 1-2 cup sugar, creamed. Add yolks of 4 eggs well beaten, the juice and grated rind of 1 lemon and 1-2 dozen green, tart apples. Add 4 beaten whites of the eggs. Season with nutmeg. Bake. Serve cold with cream.

Mrs. Clarence McConnell.

GELATINE SNOW PUDDING

One tablespoon gelatine dissolved in 2 tablespoons cold water. Add 1 pint boiling water to clear. Add 1 cup sugar, juice of 1 lemon. When cool add whites of 3 well beaten eggs. Stir 15 minutes. Pour into mould and cool. Serve with custard made of yolks of 3 eggs, 1 1-2 pints of milk. Flavor with sugar and vanilla to taste. Serve with custard on pudding.

Mrs. J. H. Donald.

CHOCOLATE SAUCE (1)

One and one-half square chocolate, 1-2 cupful cold water, 1-2 cupful sugar, salt, 1 tablespoonful cornstarch, 1 1-2 cupful hot water, 1-2 teaspoonful vanilla. Cut the chocolate in pieces, add the cold water, and cook until smooth. Mix the sugar, cornstarch and salt together, and add to the chocolate. Pour in the hot water and cook until smooth. Add the vanilla.

CHOCOLATE SAUCE (2)

One cupful sugar, 1-4 cupful corn syrup, 1-3 cupful milk, 1 square chocolate, 1 tablespoonful butter. Mix all the ingredients except the butter, and stir over the fire until the sugar is dissolved. Boil seven minutes, add the butter, and serve hot on ice cream or cottage pudding.

CHRISTMAS SAUCE

One egg, 1 cupful powdered sugar, 1-2 cupful cream (whipped) flavoring. Beat the egg, add the sugar, beat until smooth, fold in the cream and flavor.

CARAMEL SAUCE

One and one-half cupful brown sugar, 1-4 cupful corn syrup, 1-2 cupful milk, 2 tablespoonsful butter. Mix all the ingredients except the butter, and stir over the fire until the sugar is dissolved. Boil 7 minutes, add the butter, and serve hot on ice cream or cottage pudding.

CREAMY SAUCE

Three tablespoonsful butter, 1 cupful powdered sugar, 1 teaspoonful vanilla, 2 egg yolks, 1-2 cupful milk, 1-4 cupful cream (whipped). Cream the butter and add the sugar gradually, then the vanilla and beaten yolks; add the milk, and cook over hot water, stirring constantly until it thickens. Remove from the fire. Fold in the whipped cream and serve at once.

HARD SAUCE

One-third cupful butter, 1 cupful powdered sugar, 3 tablespoons milk, 2-3 teaspoonful vanilla, 1-3 teaspoonful lemon. Cream the butter, add the sugar gradually, then the milk, and beat until very light. Add the flavoring.

STRAWBERRY SAUCE

One cupful powdered sugar, 1 cupful crushed berries, 1-3 cupful butter. Use the same method as given above for hard sauce.

LEMON SAUCE

One cup sugar, 1-2 cup butter, 1 egg, beaten light, 1 lemon, juice and grated rind, 1-2 cup boiling water. Put in a tin basin and thicken over steam.

PLUM PUDDING SAUCE

One pint boiling milk, cream together 1 cup sugar,

1-2 cup butter, 1 tablespoonful flour, 1 egg, well beaten. Stir in boiling milk and cook until the consistency of cream.

CITRON PUDDING

One-half lb. candied citron peel, 1-2 lb. bread crumbs, 1-2 lb. carrot, 6 oz. suet, 1-4 lb. brown sugar, 1-2 oz. chopped almonds, 3 eggs. Grate the carrot, chop the suet, shred citron, mix all these dry ingredients together, add eggs well beaten, stir all well; put the mixture into a well greased mould and steam 3 hours. Serve hot.

AMSTERDAM PUDDING

One cup milk, 1 cup fine cracker crumbs, 1 tablespoonful butter, 2 teaspoonsful cocoa, 1-2 cup sugar, 4 eggs. Pour scalding milk over cracker crumbs; add butter, mix the cocoa and sugar, add it to milk, etc. Add teaspoonful of vanilla, the whites of the eggs, eggs, beaten to a froth. Boil in a buttered mould 1 hour and serve with a

YELLOW SAUCE

One-fourth cup sugar, 1-2 cup water, 1-4 cup lemon juice. Mix the above with the yolks of the 4 eggs, stir well over the fire until it thickens.

Miss N. E. Utzinger.

Frozen Dainties

*Originally compiled by Mrs. Frank Sanborn. Revised
by Mrs. W. R. Swart.*

VANILLA ICE CREAM

Two quarts cream, 1 lb. sugar. Beat together. Flavor and freeze. Mrs. L. C. Sanborn.

PINEAPPLE ICE CREAM

One quart rich cream, 1 ripe pineapple, 1 lb. powdered sugar. Sprinkle sugar between the sliced pineapple; cover and steep 3 hours. Strain through sieve, beat gradually into cream. Freeze rapidly.

Miss P. F. Cole.

PEACH ICE CREAM

Two quarts cream, sweeten to taste. Freeze until a thick cream, add 3 cups of crushed peaches and freeze.

Mrs. C. L. Houston.

TUTTI FRUITTI ICE CREAM

Two quarts milk, 6 eggs, 4 tablespoonsful cornstarch, 1 teaspoon vanilla. Put into double boiler and stir until it thickens into a nice thick custard. Set aside to cool. Add 1 quart cold cream, which has been made very sweet and flavored with vanilla. Freeze. Just

before solid, add 1-2 cup candied orange peel, 1-2 cup candied lemon peel, 1 cup pecan nuts, 1 15c bottle maraschino cherries which have been chopped very fine. Will serve about 25 dishes. Mrs. J. H. Shaner.

VISCOGEN

Dissolve 5 oz. (10 tablespoons) sugar in 10 oz. water. Slake 2 oz. quick lime in 6 oz. of water. Strain to remove the coarser particles of lime and combine with the syrup, shaking at intervals during 2 hours. After 3 or 4 hours allow to settle, then pour off the clear liquid. Store in small bottles, as it deteriorates quickly on exposure to air and light. Therefore keep tightly corked and wrap the bottles in paper for storage. 1-2 teaspoon "viscogen" is to be used to 1 1-2 cups cream. It tends to increase the viscosity of cream and, consequently, makes it easier to whip. Ordinary table cream, if not too fresh, or too thin (though it may be thinner than ordinary whipping cream) may often be whipped stiff, if well chilled and treated with viscogen in the above proportions. A little gelatine, first soaked in cold water and then dissolved over hot water is often very useful in stiffening whipped cream and preventing it from "running" where used as filling in cakes or pastries.

RASPBERRY BAVARIAN CREAM

One-half box gelatine, 1-2 cup sugar, 1 pt. raspberry or strawberry juice, 1 pt. sweet cream, whipped, 1-2 cup water. Soak gelatine in water 1-2 hour, then place in double boiler over hot water till dissolved; add sugar

and juice; place on ice, stir constantly till it thickens, stir in cream; pour in mold and put on ice.

Mrs. M. C. Richardson.

IVORY CREAM

One quart whipped cream, 1-2 cup sherry, sweeten to taste, 3 tablespoons gelatine. Add ingredients to whipped cream. Put in mould and chill. Flavor with sherry and serve with whipped cream.

FROZEN EGG

Two quarts cream, 1 cup brandy or whiskey, 1 wine glass sherry, sugar to taste, nutmeg to taste. Mix thoroughly and freeze as ice cream.

TAPIOCA CUSTARD ICE CREAM

Make a boiled custard of 1 quart milk, 3 eggs, sugar to taste, 1 teaspoon vanilla and 1 teaspoon lemon extract. Add 1 cup of cooked tapioca or sago to custard and freeze.

Mrs. C. L. Houston.

PISTACHIO ICE CREAM

One quart cream, 2 cups sugar, 1 cup Pistachio nuts, 1-4 cup almond meats, ground together, 1 teaspoon vanilla. Put mixture in double boiler. Cook until a nice thick custard. Chill and freeze a few minutes, then add the ground nuts. A few drops of rose water added gives a delicious flavor.

Mrs. J. H. Shaner.

COFFEE ICE CREAM

Two quarts cream, 1 cup strong coffee, sugar to taste and freeze.

FRENCH ICE CREAM

Put a quart of milk in a double boiler and place it on the fire. Beat together the yolks of 8 eggs and 1 1-4 lbs. of sugar. When the milk boils, mix all with a whip and remove from fire. Add a quart of cream. Pass through a sieve and let cool. Flavor with vanilla and freeze.

CARAMEL ICE CREAM

One pint milk, 1 cup sugar, 1-2 cup flour, 2 eggs. Mix sugar, flour and eggs together and stir into the boiling milk. Put a second cupful of sugar into a frying pan and stir over the fire until melted and a light brown. Pour this into the boiling mixture. Cook the whole 20 minutes, stirring frequently. When cool, add 1 quart cream and freeze. Mrs. W. R. Swart.

BISQUE ICE CREAM

Three pints thin cream, 1 1-2 cups sugar, 1-2 lb. macaroons, 1-2 cup sherry (may be omitted.) Soak the macaroons in cream mash and add to the cream in which the sugar has been dissolved, then add the sherry and freeze.

MAPLE MOUSSE

Whip and drain 1 pt. cream. Heat 1 cup maple syrup. When boiling, pour over well beaten yolks of 4 eggs. Beat well, pack into mold and bury in ice and salt, 4 to 6 hours. Mrs. C. L. Houston.

APRICOT MOUSSE

Two quarts whipped cream, 1 pt. apricot marmalade, sugar to taste. Let stand in freezer 4 to 6 hours.

PEACH MOUSSE

Two qts. whipped cream, sugar to taste. Three cups peaches (which have been mashed through collander.) Let stand in freezer from 4 to 6 hours. Strawberry Mousse may be made the same way by adding mashed strawberries. Cherry Mousse by adding 2 glasses of preserved cherries. Coffee Mousse by adding coffee extract to tast.

CHOCOLATE MOUSSE

Whip 1 quart cream. drain through sieve and whip again. Sprinkle with 1 cup powdered sugar. Melt 1 oz. chocolate with 3 tablespoons sugar and 1 tablespoon of boiling water. Add 3 tablespoons cream, pour in a thin stream into cream and sugar until mixed. Chill a mould, pour in mixture and let stand in ice 3 to 4 hours.

Mrs. M. C. Richardson.

PINEAPPLE MOUSSE

Five ounces of sugar and yolks of 10 eggs, beaten warm. When cold add a pint and a half of whipped cream, 4 tablespoons of grated pineapple. Put in the freezer for 2 hours. Decorate with sliced pineapples and brandied cherries.

ORANGE ICE NO. 1

Make a syrup of 1 quart water, 1 pint sugar. Boil 15 minutes. Add 1 pint orange juice, 1-4 pint lemon juice, grated rind of 1 orange and 1 lemon. Cool and freeze.

Mrs. J. H. Shaner.

ORANGE ICE NO. 2

Six oranges (juice), 2 lemons (juice), 1 pt. sugar, 2 quarts water, 4 egg whites beaten. Mix thoroughly and freeze.

RUSSIAN ICE

Cover the grated rind of 2 lemons with a quart boiling water to which 1-4 lb. candied ginger root, chopped fine, has been added. Cover tightly for 10 minutes. Strain into a dish into which the juice of 4 lemons and 2 cups of sugar have been mixed. Let this cool and strain once more, then freeze. Before packing, stir into the mixture some small pieces of preserved ginger.

Mrs. J. H. Shaner.

FRUIT ICE

Three bananas, 3 oranges, 3 lemons, 1 pt. apricots, 3 cups water, 3 cups sugar. Put fruit through strainer with the water. Stir in sugar till dissolved and freeze.

MINT SHERBET

Soak 2 tablespoons of fine cut mint leaves, and the

rind of 2 lemons in the juice of three oranges and two lemons for 1-2 hour. Boil a cupful of water and 2 cups of sugar for 5 or 10 minutes. Pour it on the other ingredients. When cold, strain into the freezer and add the white of an egg beaten stiff and a cup of whipped cream. Freeze in the usual manner and serve in slender sherbet glasses, garnished with tiny sprigs of mint.

GRAPE SHERBET

One pint grape juice, 1 cup sugar, 1 quart cold milk. Dissolve the sugar in rich grape juice, add the milk, mix thoroughly and freeze.

VELVET SHERBET

Three pts. sweet milk, 3 lemons, 3 cups sugar. Add lemon juice to milk, stir in sugar and freeze.

PINEAPPLE SHERBET

Boil 1 cup sugar in 2 cups water 8 minutes. When cool, add 6 tablespoons lemon juice, 2 cups grated pineapple and whites of 2 eggs unbeaten.

ORANGE SHERBET

Substitute orange juice for pineapple in above recipe.
Mrs. Charles M. Stype.

CRANBERRY SHERBET

Two cups cranberries (mashed through sieve), 1 cup

sugar, 1 quart cold milk. Add cranberries to milk. Stir in sugar and freeze. Delicious with turkey.

Mrs. C. L. Houston.

FROZEN PINEAPPLE

Put a can of pineapple in freezer and let stand for 3 or 4 hours. Remove, slice and serve on lettuce leaf with mayonnaise or whipped cream. Mrs. C. L. Houston.

NESSELRODE PUDDING

Boil 1-2 cup of water and 4 oz. sugar to a syrup. Add yolks of 4 eggs and beat well. Remove from fire, pour into a bowl, beat until very light and cool. Add 1 1-2 pts. of whipped cream. Mix in 3 tablespoons of chopped fresh fruit and chestnut paste. Put in mould, pack in ice and let stand for an hour before serving. Flavor with vanilla or maraschino flavoring and decorate with whole chestnuts glace.

FROZEN APRICOT PUDDING

Make a custard of one pint and a half of milk, the yolks of eight eggs, 1 ounce of sugar and a pinch of salt. Strain through cheese cloth and add four ounces of chopped almonds and 2 of apricot marmalade. When cold, mix thoroughly with half a pint of cream whipped very stiff and 4 ounces of crumbled macaroons. Put in mould with a little marmalade hidden in the center, and freeze. Garnish with blanched almonds and whole macaroons.

Cakes and Cake Fillings

*Compiled by Mrs. F. L. Parker. Revised by
Mrs. A. V. Allen, Jr.*

“CAKE HINTS”

To get a fine-grained cake, cream butter before adding sugar, using fine granulated sugar.

Beat the batter well after adding each ingredient, and when the beaten egg whites are added last, fold them lightly, but thoroughly into the batter, as hard beating at this stage tends to toughen the cake.

If a cake splits open and the batter pours down the sides, the oven is too hot and forms a crust before the cake has had a chance to rise completely.

Steaming a cake often improves the texture.

Upon removing a cake from the oven, turn it out immediately upon a damp tea-towel, and lay another damp towel on top, allowing it to stay about 10 minutes.

When the bottom of a cake tin is not removable, instead of greasing the tin, put in a layer of paraffine paper and the cake will fall out immediately upon being inverted.

To insure a good cake, use “Swan’s Down Cake Flour,” sifting once before measuring and 2 or 3 times after the baking powder has been added.

Most large layer cakes take about 20 minutes to bake, and small layers from 10 to 15 minutes.

WHITE COCOANUT CAKE

(Read carefully through before mixing)

One cup butter, 2 cups sugar, 3 cups flour (Swan's Down), 4 egg whites (beaten stiff), 2 teaspoons baking powder, 1 teaspoon vanilla, 1-2 teaspoon lemon extract, 1-2 teaspoon almond extract, 1 1-4 cups milk (scant). Use the milk and cream from cocoanut. Cream the sugar and butter to a froth; add milk, then flour mixed with baking powder; add flavoring, lastly the whites of eggs. Bake in 3 layers, slowly and carefully, being very careful not to let it brown on top or bottom.

FILLING AND FROSTING

Use fresh cocoanut in shell, or canned cocoanut. Soak cocoanut in 1-4 pint of cream, squeeze out, not too dry.

FROSTING

Two cups sugar, 1 cup boiling water, whites 2 eggs. Cook syrup until it threads; then pour into stiffly beaten whites, beat until a soft spready consistency. Spread the layer with frosting, then cover with cocoanut; repeat until finished. Mrs. Chas. L. Houston.

APPLE CAKE

Seven medium sized apples, steam in double boiler in 2 tablespoons of butter and 6 tablespoons sugar. When thoroughly done, beat 6 eggs together and add to 1 pint sour cream. Pour over Zweiback, broken up,

and bake 45 minutes. Sprinkle top with brown sugar before baking. Mrs. H. L. Fletcher, Gilroy, Cal.

DEVIL'S FOOD CAKE

Boil 1 cup brown sugar, 1-2 cup milk, 1 cup powdered unsweetened chocolate, yolk of 1 egg, slowly until it thickens, then stir until cool. 1 cup brown sugar, 1-2 cup butter, 1-2 cup milk, 2 eggs, 2 cups sifted flour, 1 teaspoon soda. Cream butter and sugar; add well beaten yolks, milk and flour, then stiffly beaten egg whites, add dark part and lastly, the soda. Bake in layers in moderate oven.

FILLING

Wash salt out of 1 slice of butter about 1-2 inch thick, then cream it with 1 cup or more of powdered sugar, add 1-2 cup powdered unsweetened chocolate which has been mixed with 2 tablespoons strong hot coffee; flavor with 1 teaspoon vanilla. Spread between layers and on top. Mrs. H. R. Hoefler.

WHITE CAKE

One cup sugar, 1-2 cup butter, 1-2 cup milk, 2 cups sifted flour, 2 heaping teaspoons baking powder, whites of 4 eggs beaten stiff, 1 teaspoon vanilla. Cream the butter and sugar, add milk, flour to which baking powder has been added, vanilla and lastly, fold in stiffly beaten egg whites. Bake in layers.

FILLING

To boiled frosting, add 1 cup walnuts and 1 cup raisins, cut up; spread between layers and on top.

Mrs. Chas. V. Brown.

MAHOGANY CAKE

One and one-half cups sugar, 1-2 cup butter, 1-2 cup sweet milk, 3 eggs, 2 cups flour, 1 teaspoon soda dissolved in milk, 1 teaspoon baking powder sifted in flour, 1-2 cup Chirardelli's ground chocolate, dissolved in 1-2 cup strong coffee. Cool and stir in last. Bake in layers and put together with a marshmallow filling.

Mrs. A. J. Dayton.

CACTUS CAKE

One cup sugar, 1-2 cup butter, 1 1-2 cups Swan's Down Flour, 3 eggs beaten separately, 1 cup milk, 2 teaspoons baking powder, 1 teaspoon vanilla extract, 1-2 teaspoon lemon extract, 1-2 teaspoon almond extract. Cream butter and sugar, add well beaten yolks, milk, flour to which baking powder has been added, flavoring, and lastly, fold in stiffly beaten egg whites, bake in two layers.

FILLING

One pint whipping cream to which add 1 teaspoon gelatine dissolved in cold water. Whip together until heavy, use brown sugar to sweeten. Pulverize almonds and brown meal to a light golden brown; add to whip-

ped cream, spread on layers having at least 1-2 inch thick. Cover cake all over with mixture, dust almond meal all over cake. Have ready almonds that have been blanched, cut each half in two or three pieces lengthwise, brown, then stick upright all over top of cake.

Mrs. Chas. L. Houston.

DEVIL'S FOOD CAKE

Two cups dark brown sugar, 1-2 cup butter, 3 eggs beaten separately, 1-2 cup sour milk, 2 cups flour, 1 level teaspoon soda, 1-2 cup Baker's unsweetened chocolate dissolved in 1-2 cup boiling water, 1 teaspoon vanilla. Cream butter and sugar, add beaten egg yolks, sour milk, flour to which soda has been added, vanilla, chocolate, and lastly, the beaten egg whites. Bake in layers.

Mrs. Lester McLeod.

ANGEL CAKE

Whites of 11 eggs, 1 1-2 cups sugar, 1 cup sifted flour, 1 teaspoon cream tartar, 1 teaspoon vanilla extract. Sift flour and cream of tartar 5 times, then sift sugar 5 times. Beat egg whites to a froth with a wire egg beater; fold in sugar slowly, then add vanilla, then add the flour slowly. Put in ungreased cake tin with cone center and bake in a very cool oven for one hour. Upon removal from oven, invert tin until cold, then remove cake. Have all ingredients measured and sifted before starting cake, and measure with a water tumbler.

Mrs. John Cannon.

SUNSHINE CAKE

Six eggs, 3-4 cup sugar, 1-2 cup flour, sifted 2 times,

pinch of salt, 1-2 teaspoon cream of tartar. To the well beaten egg yolks, add half the amount of sugar, beating well. Beat the egg whites stiff, then add cream of tartar and the rest of the sugar. Beat all together well and lastly fold in the flour. Bake in an ungreased tube tin about 45 minutes. Invert and let cool.

Mrs. E. Nelson Neulen.

DEVIL'S FOOD CAKE

One cup brown sugar, 1-2 cup butter, 2 cups flour, 2 eggs, 1-2 cup milk, 1 teaspoon soda dissolved in 2 tablespoons of hot water. Boil together 1-2 cup brown sugar, 1 cup chocolate, 1-2 cup milk and add it to the first mixture. Bake in 2 layers.

Mrs. Laura D. Nash, Pendleton, Oregon.

GINGER BREAD CAKE

One-half cup sugar, 1-2 cup butter, 1 cup molasses, 2 eggs, 1 teaspoon cinnamon, 1 teaspoon cloves, 1-2 teaspoon salt, 2 1-2 cups sifted flour, 2 level teaspoons soda dissolved in 1 cup boiling water. Cream butter and sugar; add well beaten egg yolks, molasses, flour and spices, boiling water and soda, and fold in stiffly beaten egg whites. Bake in a moderate oven.

Mrs. J. A. Darby.

NEVER FAIL CAKE

Two cups sugar, 1-2 cup butter, 3 egg yolks and whites of 5 eggs, 3 cups sifted flour, 1 cup milk, 2 heaping teaspoons baking powder, 1 teaspoon vanilla extract,

1 teaspoon lemon extract. Cream butter and sugar, add well beaten egg yolks, milk, flavoring, flour, fold in stiffly beaten egg whites and lastly fold in baking powder dissolved in a little of the milk. Bake in 2 large or 3 small layers. Mrs. Chas. Ungerman.

CHOCOLATE CAKE

One cup sugar, 1-2 cup butter, 1-2 cup white Karo syrup, yolks of 5 eggs and whites of 3, 2 squares of Baker's unsweetened chocolate melted in 5 tablespoons hot strong coffee, 1 3-4 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon vanilla extract, 1 teaspoon lemon extract, 1-4 cup cold water. Cream butter well, add sugar and cream until frothy; add Karo syrup, then egg yolks which have been beaten to a light lemon color, add chocolate, water, flavoring, flour to which baking powder has been added, and lastly fold in stiffly beaten egg whites. Bake in 3 layers in moderate oven. Put together with boiled frosting and when set, melt a square of Baker's chocolate over the tea kettle and spread on sides and on top.

Mrs. A. V. Allen, Jr.

WHITE CAKE

One cup butter, 2 cups sugar, 1 cup milk, 1-2 cup corn starch 1-2 cup flour sifted together, whites of 7 eggs, 2 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon vanilla extract, 1 teaspoon lemon extract. Cream butter, add sugar, alternate milk, flour to which baking powder has been added, and eggs. Add extracts. Bake in layers in very moderate oven.

Mrs. Chas. M. Stype.

BUTTER CREAM CAKE

One cup butter, 2 cups sugar, 3 cups sifted flour, 3 eggs, 2 teaspoons baking powder, 1 teaspoon vanilla extract, 1-2 teaspoon lemon extract, 1-2 teaspoon almond extract, 1 cup strong black coffee. Cream butter and sugar, add well beaten egg yolks, coffee, extracts, flour to which has been added the baking powder, lastly fold in egg whites beaten stiff. Bake in 3 layers about 10 or 15 minutes. Steam layers between tea towels.

FILLING

One cup strong black coffee, 1-2 cup cream, yolks 2 eggs. Cook in double boiler to a custard consistency. Set aside until cold. Cream 1 pound sweet butter until absolutely frothy, add a tablespoon of custard slowly, mixing thoroughly; two or three tablespoons powdered sugar, 2 egg yolks. Repeat until you see the butter will not take any more liquid. If it will take all the custard and will stand more liquid, add cold strong coffee. Use enough sugar to suit the taste. Spread on layers at least 1-2 inch thick. Chocolate may be used in the same way with a Devil's Food Cake, leaving out the coffee and using milk to make the custard.

Mrs. Chas. L. Houston.

SPONGE CAKE

Four eggs, 1 cup sugar, 1 cup flour, 1 teaspoon cream of tartar, 4 tablespoons boiling water, 1 teaspoon vanilla. Beat egg whites until stiff, add 1-2 of the sugar and beat again; beat egg yolks until very creamy, add

the rest of the sugar, beating well, add boiling water; then add the stiffly beaten egg whites and lastly the flour to which has been added the cream of tartar; then add flavoring. Bake in slow oven 45 minutes.

Mrs. Harry Brooks.

ORANGE CAKE

Two cups sugar, 2-3 cup butter, 3 eggs, juice of 2 large oranges and grated rind of 1. 3 1-2 level cups of flour, 2 level teaspoons cream of tartar, 1 level teaspoon soda. Cream butter thoroughly, add sugar, mixing well, then well beaten egg yolks, orange juice to which has been added enough water to make 1 cup; add flour, cream of tartar, soda, grated orange rind, and lastly fold in the well beaten egg whites. Bake in 3 layers.

FILLING

To 1 beaten egg, add the grated rind and juice of 1-2 an orange and enough powdered sugar to thicken: add shredded cocoanut and spread between layers and on top.

Miss Sadie M. Crang.

SUNSHINE CAKE

One cup flour measured after sifting 4 times, 1 cup sugar, 6 eggs, 1 teaspoon vanilla, 1-2 level teaspoon cream of tartar. Beat egg whites to a stiff froth, add cream of tartar, beat again, add sugar, beating well.

then well beaten egg yolks and slowly stir in sifted flour and vanilla. Bake 1 hour in a very slow oven.

Mrs. Lester McLeod.

CHOCOLATE LOAF CAKE

One cup sugar, 2 eggs, 1-3 cup butter, 1-2 cup milk, 1 cup flour, 1 1-2 teaspoons baking powder, 1-2 cup Baker's chocolate melted over tea kettle.

Cream butter and sugar, add beaten egg yolks, milk, flour and baking powder; fold in stiffly beaten egg whites, and lastly the melted chocolate. Bake about 45 minutes.

Mrs. Edgar Smith.

TROPIC CAKE

One-half cup butter, 1 1-4 cups sugar, 1 cup milk, 2 eggs, 2 1-2 level cups sifted flour, 2 heaping teaspoons baking powder, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon each vanilla and lemon extract.

Cream butter, add sugar, beating until it is frothy; then add well beaten egg yolks, milk in which extracts have been put, flour to which baking powder and spices have been added, and lastly fold in the stiffly beaten egg whites. Bake in layers in moderate oven 15 or 20 minutes. Put together with Mocha filling and boiled icing on sides and top.

Mrs. A. V. Allen, Jr.

ANGEL CAKE

Whites of 9 large or 10 small eggs, 1 1-2 cups gran-

ulated sugar (sifted 5 times), 1 cup pastry flour (sifted 5 times), 1-4 teaspoon salt, 1 teaspoon cream of tartar, 1 teaspoon almond extract. Put egg whites in a mixing bowl and beat to a froth, then add cream of tartar and salt and beat again slightly. With a spoon, fold in slowly the sugar, then the flour and lastly the flavoring. Put in cold oven and bake slowly 1 hour.

Mrs. R. R. Bartlett.

YELLOW CAKE

One cup sugar, 3 eggs (whites of 2 for frosting), 3-4 cup milk, 1 tablespoon butter, 2 level cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Bake in layers.

Mrs. S. Wilson.

MOCK ANGEL CAKE

One-half cup butter, 1 1-2 cups sugar, 2 heaping cups flour, whites of 3 eggs, beaten stiff; pinch of salt, 2 teaspoons baking powder, 1 teaspoon vanilla, 1 cup milk. Cream the butter and sugar until frothy; place the flour in the sifter and beat into the butter and sugar a little of the flour and a little of the milk, repeat until you have about two tablespoons of milk left; add the salt to the egg whites and dissolve the baking powder in the little milk that is left; add to mixture and then fold in the stiffly beaten whites of the eggs. Bake in moderate oven about 1 hour.

Miss G. Ekstrom.

BOILED SPONGE CAKE

† Six eggs beaten separately, 1 cup granulated sugar,

1-2 cup water, 1 heaping cup flour sifted 5 times, 1-2 teaspoon each vanilla and lemon extract. Put sugar and water on to boil; sift flour and put to one side. Beat egg yolks, add flavor, beat again until very stiff; beat whites of the eggs very stiff. Boil sugar and water until it threads; pour over whites, beating all the while until mixture is cold. Gently fold in beaten yolks, do not stir; lastly, add the flour, folding it in. Bake 1 hour, having oven slow at first and increase heat at the finish. Mrs. C. L. Houston.

MACAROON CAKE

Dissolve 6 tablespoons (well rounded and rather heaping) of Ghiradelli's chocolate in 5 tablespoons of boiling water. Cream 1-2 cup butter, add 1 1-2 cups sugar; beat yolks of 4 eggs well and add to butter and sugar, add chocolate and 1-2 cup sweet milk; add 1 3-4 cups of flour and 1 heaping teaspoon baking powder; add 1 teaspoon vanilla and fold in the well beaten whites of 4 eggs. Bake in a moderate oven about 30 minutes to a layer.

Filling—Put in a sauce pan 2 cups of sugar, 3 heaping tablespoons of chocolate, piece of butter about the size of an egg and 3-4 cup of milk, boil until it forms a very soft ball in cold water. Remove from fire and cool until you can hold your hand on bottom of pan, then add 1 teaspoon vanilla and beat until right consistency to spread. Mrs. Byron Hawks.

GRAHAM CRACKER CAKE

One cup sugar, 1-2 cup butter, 3 eggs, 1 cup milk,

26 graham crackers rolled to a powder, 1 1-2 teaspoons baking powder. Bake in layers.

Filling—One cup sugar, 1 teaspoon butter and grated rind and juice of 1 lemon. Boil until thick, spread on first layer and cover top and sides with white frosting. Miss Eleanor Ekstrom.

SWEDISH COFFEE CAKE

One cup New Orleans molasses, 1 1-2 cups seeded raisins (chopped), 1 cup currants, 1 cup chopped walnuts, 1 large orange chopped fine, peel and all; 1 teaspoon each allspice, cinnamon and nutmeg, 1-2 teaspoons cloves, 1 cup sugar, 3 eggs, 1 teaspoon soda, 3-4 cup butter, 1 cup strong coffee, 3 cups flour. Cream sugar, butter and beaten yolks of eggs, add molasses, then flour, spices and coffee in which soda has been dissolved, then well beaten egg whites; last add chopped nuts and fruit. Bake in sheet tin in moderate oven about 45 minutes. Mrs. H. G. Van Dusen.

DELICIOUS DRIED APPLE CAKE

One cup sugar, 1-2 cup butter, 1-2 cup sour milk, 1 cup chopped walnuts, 1 egg, 1 teaspoon soda, 2 tablespoons water, 1-2 pint dried apples, 1 cup syrup, 1 teaspoon cinnamon, 2 cups flour. Take 1-2 pint of dried apples, soak over night in cold water, next morning, take the apples and chop very fine and cook in syrup 1 hour, let cool; then put your soda in water to dissolve and add to sour milk, add mixture to the apples, then the flour, nuts egg and cinnamon. Bake in loaf tin. Miss G. Ekstrom.

CORNSTARCH CAKE

Cream 1 cup butter, 1 cup sugar, add yolks of 4 eggs and stir for 15 minutes; then add well beaten egg whites. Stir in 1 cup of cornstarch, 1-3 cup of flour, 1 teaspoon baking powder which have all been sifted together; add the grated rind and juice of 1-2 lemon. Bake slowly 45 minutes. Mrs. J. T. Allen.

POTATO CAKE

Two cups sugar, 2-3 cup butter, 2 cups flour, 2 teaspoons baking powder, 4 eggs, 1 cup hot mashed potatoes, 1-2 cup milk, 2-3 cup grated chocolate, 1 cup chopped walnuts, 1 teaspoon each cinnamon, cloves and nutmeg. Bake in bread tin for 1 hour. M. G. A.

POTATO FLOUR SPONGE CAKE

Five eggs beaten separately. Into beaten yolks, beat 1 cup sugar, a little at a time until well dissolved. Sift 1 teaspoon baking powder into a little less than 3-4 cup of "Swedish Potato Flour," and beat into a batter a little at a time; add 1 teaspoon flavoring extract and lastly the well beaten whites of eggs. Bake in pan lined with paraffin paper about 30 minutes in a little more than moderate oven. Entire cake should be beaten with Dover egg beater.

ORANGE CAKE

One-half cup butter, 1 1-4 cups sugar, 4 eggs, 1-2 cup orange juice, 2 cups flour, 2 teaspoons baking

powder, 1 tablespoon grated orange rind. Cream butter and sugar, add beaten yolks of eggs, creaming well: add remainder of mixture and beat five minutes, add beaten whites last. Bake in layers.

Filling—Two cups powdered sugar, 1-2 cup melted butter and enough orange juice to spread.

Mrs. F. H. Vincil.

SPONGE CAKE

Five eggs, 1 cup granulated sugar, 1-2 lemon grated rind and juice, 1 cup cake flour, 1-4 teaspoon salt. Sift the flour before measuring; grate the lemon rind into the sugar extract and measure the juice (there should be two tablespoonfuls). Beat the yolks with a Dover egg beater until light colored and thick; gradually beat in the sugar and grated rind then the lemon juice. Beat the whites with a wire whip until very stiff. Cut and fold part of the whites into the yolks and sugar; fold and cut in the flour and salt; cut and fold in the rest of the egg whites. After baking, turn tin upside down and allow to hang in pan until cold.

Mrs. T. O. Withers.

WHITE FRUIT CAKE

Three-quarters cup butter, 1 1-2 cups sugar, 2 cups sifted flour, 1 1-2 teaspoons baking powder, 1-2 teaspoon salt, 1-2 teaspoon each almond and vanilla extract, whites of 6 eggs, 1-2 lb. blanched almonds, cut up; 1-2 lb. bleached seedless raisins, 1-4 lb. each citron and candied pineapple, cut up; 1 large freshly grated cocoanut, few candied cherries, cut up; 1 to 2

tablespoons milk if needed. Put together as any butter cake. Bake 1 1-2 hours in pan well lined with paraffin paper.

Mrs. J. T. Ray.



FRUIT CAKE

Two and one-half cups brown sugar, 8 eggs, well beaten; 4 cups sifted flour, 1 lb. butter, 1 teaspoon cream of tartar, 1 teaspoon soda, 1 teaspoon each cloves and nutmeg, 1 tablespoon cinnamon, juice and rind of 2 lemons, 2 lbs. seeded raisins, 1 lb. currants, 1 glass jelly, 3-4 lb. chopped citron, 3-4 lb. chopped orange and lemon peel, 1 lb. chopped walnuts, 1 wine glass each sherry and brandy or any wine. Bake about 3 hours, using plenty of paraffin paper on bottom and sides of pan.

Mrs. G. H. George.

TWENTY-IN-ONE CAKE

Cream 1 cup sugar, 1 tablespoon butter; add 2 eggs (well beaten), then 1-2 cup milk, 1 1-2 cups sifted flour, 1 heaping teaspoon baking powder, 1 teaspoon each vanilla and lemon extract. Bake in either 2 layers or loaf.

Miss Winifred Van Dusen.

SANTA CLARA CAKE

Put in cup, 2 eggs, 3 tablespoons melted butter, fill rest of cup with milk. Pour into 1 cup sugar, 1 1-2 cups flour and 2 teaspoons of baking powder, which have been sifted together. Beat until light and creamy; add 1 teaspoon each vanilla and lemon extract, and bake in layers.

ONE EGG CAKE

One egg, butter size of an egg, 1 cup sugar, 2-3 cup milk, 2 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon each vanilla and lemon extract. Bake in layers.

FOUNDATION CAKE

Sift together 3 times, 2 cups of flour, 1 1-2 cups sugar, 2 rounded teaspoons baking powder. Make hole in center and break in 3 eggs, pour over egg 3-4 cup milk. Commence to stir from the center and when partially stirred, drop in melted butter the size of an egg. When thoroughly stirred, add flavoring to taste. Beat hard for 5 minutes. Bake in either layers or loaf.

Mrs. J. T. Allen.

GINGER BREAD CAKE

Two-thirds cup butter, 1 cup molasses, 1 cup sugar, 1 cup sour cream, 1 teaspoon soda dissolved in a little boiling water, 1 tablespoon ginger, 1 teaspoon cinnamon, 2 eggs, 2 heaping cups flour. Beat butter, sugar, molasses and spices to a light cream, set on range until slightly warm. Beat eggs light, add milk to warm mixture, then eggs and soda, and lastly, flour. Beat hard 10 minutes and bake either in gem pans or loaf

G. H. G.

ENGLISH SPONGE CAKE

One cup sugar, 1 cup sifted flour, 1 tablespoon vin-

egar, 1 tablespoon cold water. 5 eggs, pinch of salt, 1-2 teaspoon baking powder (scant), 1-2 teaspoon almond extract. Separate yolks and whites of eggs, beat yolks at least 10 minutes; add vinegar and water and beat again; sift flour and baking powder five times, and lastly, fold in beaten whites of eggs. Put in pan lined with oiled paper and bake about 40 minutes in a moderate oven.

Frosting—Two tablespoons orange juice, 1 tablespoon melted butter, grated rind of 1 orange. Add enough powdered sugar to make right consistency to spread.

Mrs. John Selnes, Seaside, Oregon.

SPICED LOAF CAKE

One cup sugar, 1-2 cup butter, 3 eggs, 2 1-2 cups flour, 1 cup chopped walnuts, 1 cup molasses, 1 cup sour cream or milk, 1 level teaspoon soda, 1 teaspoon cinnamon, 1-2 teaspoon each cloves and nutmeg; if sweet milk is used, add 3 teaspoons baking powder and no soda. Bake in sheet tin in moderate oven about 45 minutes.

FUDGE CAKE

One and one-quarter cups sugar, 1-3 lb. butter, 5 eggs beaten separately, 3 or 4 squares unsweetened chocolate, melted over tea kettle, 1 1-2 cups flour, 1 teaspoon baking powder. Bake in layers.

Mrs. G. W. Walters.

APPLE SAUCE CAKE

One and one-half cups sugar, 1-2 cup butter or

shortening, 1 1-2 cups thick apple sauce unsweetened, 1 cup seeded raisins, 2 teaspoons soda, 1 teaspoon each cinnamon and cloves, 1-2 teaspoon nutmeg, 2 1-2 cups flour. Cream butter, add sugar, sift flour, soda and spices together; dredge raisins with 2 teaspoons flour. Stir in flour and apple sauce alternately until all is used. Last, fold in raisins. Bake in greased pan in moderate oven from 50 minutes to 1 hour. B. Selt.

NUT CAKE

One and one-half cups sugar, 1-2 inch slice butter, 2 eggs dropped in scant cup milk, 3 tablespoons chocolate, 2 level cups flour, 2 teaspoons baking powder, 1 cup chopped walnuts, 1 teaspoon vanilla extract.

Mrs. S. Wilson.

SOUR CREAM CAKE

Break 1 egg into cup and fill with thin sour cream. Beat together until very light; then add 1 cup sugar and beat again; sift together 1-2 teaspoon soda with 1 1-2 cups flour and pinch of salt; add to mixture and beat until smooth. Bake in shallow pan.

PEANUT BUTTER CAKE

One tablespoon butter, 1 cup sugar, 1 tablespoon peanut butter, 1 egg, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Cream butter, peanut butter and sugar together; add beaten egg, then milk and flour alternately.

Filling—1 1-2 cups powdered sugar, 2 tablespoons peanut butter, 1 tablespoon cream.

Mrs. F. H. Vincil.

JAM CAKE

One cup sugar, 1-2 cup butter, 1-2 cup sour milk, 1 cup jam of any kind, 1 1-2 cups flour, 3 eggs, 1 teaspoon soda, 1 teaspoon each cinnamon, cloves and nutmeg.

Mrs. Trullinger.

MARSHMALLOW CAKE

One cup sugar, 1-2 cup butter, 1-2 cup milk, 1 teaspoon lemon extract, 2 cups flour, 2 teaspoons baking powder, sifted with flour; white of 4 eggs beaten stiff. Cream together butter and sugar, then add alternately milk and flour and lastly, extract and egg whites.

Filling—One and one-half cups sugar, 1-2 cup water, boil until it hairs, then add 1 package of marshmallows cut up, and pour all into beaten white of 1 egg. Beat until smooth.

Mrs. G. W. Lounsberry.

POUND CAKE

One cup sugar, cup butter, 1 cup flour, 5 eggs, 1 teaspoon baking powder. Cream butter and sugar, add well beaten egg yolks, flour to which baking powder has been added and lastly, stiffly beaten egg whites, flavor to taste and bake 1 hour.

Miss Boelling.

JELLY ROLL

4 eggs well beaten, 1 tablespoon cold water, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 tea-

spoon vanilla. Bake in dripping pan, turn out on damp tea cloth and spread with jelly; roll and dust with powdered sugar.

Mrs. Thos. Ryrie.

NUT CAKE

One cup butter, 2 cups sugar, yolks of 4 eggs well beaten, 1 cup cold water. Mix above in the order given, beat well and add 3 cups of flour. One teaspoon soda, 2 teaspoons cream of tartar, whites of 4 eggs, beaten stiff; 2 cups chopped walnuts, 2 teaspoons vanilla. Bake in bread pan.

Mrs. T. R. Davies.

DEVIL FOOD CAKE

First Part—One cup dark brown sugar, 1-2 cup butter, 1-2 cup milk, 2 cups flour, 2 eggs, 1 level teaspoon soda.

Second Part—One cup grated unsweetened chocolate, 2-3 cup brown sugar, 1-2 cup sweet milk, 1 teaspoon vanilla. Boil second part to a thick cream and mix, when slightly cool, to first part. Bake in layers and put together with boiled icing to which has been added 1 lb. of finely chopped figs.

Mrs. L. D. Drake.

BURNT SUGAR CAKE

One-half cup butter, 1 1-2 cups sugar, 1 cup water, 2 cups sifted flour, yolks of 2 eggs. Beat together until very light, then add 3 tablespoons of boiling caramel, stirring rapidly, then add 1-2 cup flour, 1-2 teaspoon vanilla, 2 heaping teaspoons baking powder and whites of 2 eggs, beaten to a stiff froth. Bake in layers.

Burnt Sugar or Caramel—Burn 1 cup of sugar until

a dark brown, add 1-2 cup boiling water and cook until a thick syrup. Be careful when pouring water into the browned sugar as it is liable to fly up and burn one's finger.

Filling—When boiling sugar and water for boiled icing, add 2 tablespoons of the caramel to it.

Mrs. Melville Eastham.

DATE CAKE

One cup stoned dates cut fine. Pour over this 1 cup boiling water in which 1 teaspoon soda has been dissolved. Let stand while you mix the rest. Cream 1-2 cup butter with 1 cup sugar, add 2 well beaten eggs and 1 1-4 cups flour. Add date mixture. Bake 45 minutes.

Mrs. F. W. Woodfield.

BRIDE'S CAKE

Twelve eggs, whites only; 3 cups sugar, 1 cup butter, 4 cups Swans Down flour, 2 heaping teaspoons baking powder, 1 cup milk, 1-2 teaspoon vanilla, 1-2 teaspoon lemon, 1-2 teaspoon almond. Bake slowly 1 1-4 hours. Do not allow to brown. Put pan of water in oven while baking.

Mrs. C. L. Houston.

SOUR CREAM FILLING

One cup brown sugar, 1 cup walnuts chopped, 1 cup sour cream. Boil cream and sugar until it thickens; then stir in chopped nuts.

Mrs. F. J. Taylor.

MOCHA FILLING

Wash salt out of slice of butter 1-2 inch thick, cream it with 1 cup powdered sugar until you cannot taste sugar. Add beaten yolks of 2 eggs and pour slowly 1-4 cup strong, hot coffee. Beat together well.

CHOCOLATE FUDGE FROSTING

Two cups sugar, 3 heaping tablespoons chocolate, 3-4 cup milk, piece of butter the size of a large egg. Boil until it forms a soft ball in cold water and beat until cool.

FONDANT FROSTING

Three cups sugar, 1 cup boiling water, 1-2 teaspoon acetic acid, 1-2 teaspoon glycerine. Do not add acid until boiling. Cook to 240 degrees then let cool; beat until it creams. Put aside to mellow. Melt in double boiler, thinning with hot water to the desired consistency.

Mrs. C. L. Houston.

ORANGE FILLING

Cream slice of butter 1-2 inch thick with 1 cup powdered sugar until it is thoroughly mixed, then add the grated rind and juice of 1 orange.

Mrs. C. B. Allen

BOILED ICING

Boil 1 1-2 cups sugar and 1-2 cup water until it spins

a long thread, then slowly pour it over the whites of 2 eggs which have been beaten until they are dry. Add 1 teaspoon vanilla and beat until the right consistency to spread.

CHOCOLATE FROSTING

Yolks of 2 eggs, 2 cups sugar, 1-2 cup water, 1-2 teaspoon vinegar, 1-2 cake unsweetened chocolate. Mix sugar, water and vinegar, boil until it threads, add to beaten egg yolks and then add melted chocolate.

Mrs. A. J. Dayton.

WHITE FROSTING

Whites of 2 eggs, 2 small cups of sugar, 4 table-spoons water. Mix all together and cook 4 minutes in a double boiler. Flavor to taste.

FRUIT FILLING

Mix together with boiled frosting. Four tablespoons finely chopped citron, 4 tablespoons finely chopped seeded raisins, 1-2 cup chopped walnuts, 1-4 lb. chopped figs, 1-2 teaspoon orange extract. Mrs. K. Osburn.

Cookies, Doughnuts, Tortes and Small Cakes

*Originally compiled by Mrs. B. Van Dusen; Revised by
Philena Bartlett and Helen Virginia Houston*

DATE COOKIES

Cream 1 cup butter with 1 cup brown sugar. Dissolve 1 teaspoon soda in 1-2 cup warm water, 2 1-2 cups rolled oats, 2 1-2 cups flour. Mix and roll very thin and bake.

Date Filling—One lb. stoned dates, 1-2 cup cold water, 1 cup granulated sugar. Boil until soft and beat well.
Mrs. Frank Woodfield.

DATE COOKIES

One cup almonds, 1 cup dates, 1 cup sugar, 2 eggs (whites only), beat very stiff.

Formula for Putting Together—Mix nuts, dates and sugar, then add whites of eggs. Drop in well buttered pan which has been covered with cracker meal. Bake in medium oven till they brown nicely, about 15 minutes.

BROWN SUGAR COOKIES

One cup brown sugar, 1 cup ground walnuts, 2 eggs

beaten together, 4 tablespoons flour, 1-4 teaspoon baking powder. Place in small drops in well buttered pan which has been covered with cracker meal. Bake in medium oven about 5 minutes. Mrs. W. R. Swart

GINGER COOKIES

One cup molasses, 1 cup sugar, 1-2 cup hot water. Boil together 10 minutes, let cool, then add 1-2 cup butter, 1-2 cup sour milk or cream, 1 teaspoon ginger, 2 level teaspoons soda; flour enough to roll.

Mrs. C. L. Houston.

GINGER SNAPS

One-half cup butter, 1 cup molasses. Put on fire to warm. When the butter is softened, remove and add 1-2 cup brown sugar, 1 teaspoon ground ginger, 1 teaspoon soda dissolved in a little hot water. Then mix in enough flour to make stiff dough, roll it very thin and shape with a round cutter.

Berkeley Cook Book.

GINGER WAFERS

Cream 1 cup sugar with 1-2 cup crisco, add 1-4 cup molasses, 1 tablespoon ginger, 1 teaspoon soda, 3 cups flour, 1-4 teaspoon salt. This will be very stiff. Spread in large pan, bake quickly and cut in squares while hot.

Mrs. Frank Woodfield.

ROLLED OAT DROP COOKIES

Mix together 2 cups flour, 2 cups sugar, 6 cups rolled

oats, 1 cup chopped seeded raisins, 1 cup chopped walnuts, 1 teaspoon baking powder, 1 tablespoon cinnamon. Then to the well beaten yolks of 4 eggs add 1 cup melted butter, 1 cup melted lard, 1 teaspoon soda dissolved in 1 tablespoon hot water, 2 teaspoons vanilla. Mix the two ingredients together and then add the well beaten whites of 4 eggs. After mixing, let batter stand one hour before baking. Drop in spoonful on greased pan.

Mrs. C. V. Brown.

OAT MEAL COOKIES

Six heaping cups rolled oats, 2 cups flour, 2 cups sugar, 1 cup nuts, 1 cup raisins, 2 cups butter, 1 teaspoon cinnamon, 1 teaspoon baking powder, 1 teaspoon soda dissolved in hot water, 4 eggs beaten lightly. Let stand over night. Roll very thin and cut with cookie cutter and bake in moderate oven. Mrs. C. L. Houston.

WHOLE WHEAT COOKIES

One-half cup butter, 1 1-4 cup sugar, 2 eggs, 1-2 teaspoon soda, 3 tablespoons water, 2 large tablespoons whole wheat, 1-2 teaspoon cinnamon, 1-4 teaspoon nutmeg, 1-2 cup nuts, 1 cup raisins. Add flour to roll and cut with cookie cutter.

Mrs. Rudolph Prael, Portland, Ore.

SHERRY COOKIES

One and one-half cups butter, 2 2-3 cups sugar, 5 2-3 cups flour, 4 tablespoons cream, 4 tablespoons sherry. Knead about 20 minutes, roll thin and cut. Rub over

top with white of egg, sprinkle with sugar and almonds. Bake quickly. Mrs. C. L. Houston.

FROZEN COOKIES

Two and one-half cups brown sugar, 1-2 cup butter, 2 eggs, 4 cups flour, 1 teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon vanilla, dash of nutmeg. Mix, knead well, make in roll, let stand over night. Cut in 1-8 inch slices and bake. E. H. K.

ENGLISH OAT MEAL COOKIES

Two eggs, 1 cup sugar, 3 to 3 1-2 cups rolled oats, butter size of an egg, 1 teaspoon vanilla, 1-2 teaspoon baking powder. Lard pan and drop one teaspoon at a time 1 inch apart. Bake in moderate oven. Bure easily. Mrs. Selnes.

BUTTER THIN COOKIES

One cup of butter mixed into 3 cups of flour, into which 1 teaspoonful of soda has been sifted; beat 3 eggs well and stir in 1 1-2 cups of sugar, combine the mixtures and add 1 teaspoonful of vanilla. Roll paper thin, heat pan hot and bake quickly. Will have to use more flour when rolling and cutting them.

From the Oregonian.

PECAN PRALINES

Two cups granulated sugar, cup brown sugar, 1-2 cup cream, teaspoon butter, 2 cups pecans, mix sugar,

cream and butter and boil until it forms soft ball in cold water, then add pecans and beat until nearly cool. Drop by spoonful on buttered or oiled paper.

Mrs. Daniel H. Walsh, Kelso, Wash.

DATE LOAF

Three cups sugar, cup milk, package dates, cup nuts; mix sugar, milk and dates, boil until forms a soft ball, remove, add nuts and beat until hard enough to roll in a damp cloth, then slice.

Miss Augusta Walsh, Lake Charles, La.

VANILLA JUMBLES

One cup butter, 2 cups sugar; mix and beat to a cream. Add 3 eggs, yolks and whites beaten separately, 1 teaspoon vanilla. Stir in very lightly enough flour to make a paste only firm enough to roll thin. Shape with a large round cutter, and then cut out a small circle in the center so that the jumbles will be in rings. Put them in a floured pan, brush the tops with white of egg, and sprinkle with pounded loaf sugar. Bake in a moderate oven to a light brown.

Berkeley Cook Book.

ENGLISH TORTE

Three eggs beaten separately, 1-2 lb. flour, 1-2 lb. butter, 1-2 lb. sugar, 1-4 lb raisins, 1-8 lb. citron and orange peel, 1 teaspoon baking powder, 1 1-2 teaspoons vanilla. Cream sugar and butter and gradually add yolks of eggs, then flour with baking powder, chop-

ped raisins, citron, orange peel, and vanilla, lastly, add beaten whites of eggs; spread in buttered pan and sprinkle top with sliced almonds.

Mrs. C. E. Bain, Oakland, Cal.

DULL FINISH CAKES

One heaping cup flour, 1 cup sugar, 1-3 cup melted butter, break into this 2 eggs and fill cup with milk, 1 heaping teaspoon baking powder, vanilla to taste. Stir all together. Bake in oval iron jem pan in a quick oven about 10 minutes. This receipe makes 16 cakes. Split through the middle, dust top with ground chocolate; put flavored whipped cream between halves.

Mrs. C. L. Houston.

ROCKS

One and one-half cups brown sugar, 1 cup butter, 3 cups flour, 3 well beaten eggs, 1 teaspoon soda dissolved in boiling water, 1-2 cup seeded raisins, 1 1-2 cups dates, 1 cup walnuts broken, 1-4 teaspoon salt, drop in small spoonsful on buttered tins. Bake in moderate oven. Mrs. C. E. Bain, Oakland, Cal.

CHOCOLATE MACAROONS

Three eggs, whites beaten stiff; 1 scant cup chocolate, 1 cup powdered sugar, 1 cup chopped nuts. Beat sugar into whites, add chocolate and nuts. Let stand awhile before baking. Bake on buttered paper.

Mrs. Nelson Troyer, Seattle, Wash.

CARAMEL CREAM CUP CAKES

One cup sugar, 2 tablespoons butter, 2 eggs, 1 cup milk, 2 1-2 cups flour, 2 teaspoons baking powder, vanilla extract. Bake in small-sized muffin pans. When cold, cut off tops, take out part of center, and fill with whipped cream. Replace tops and cover with caramel frosting.

Caramel Frosting—One and one-half cups brown sugar, 1-2 cup milk and cream, lump butter size of walnut. Cook until it forms a soft ball, stirring constantly.

Mrs. Merle R. Chessman.

DOUGHNUTS

One cup sour milk, 1-2 cup sugar, yolks of 3 eggs, 1 level teaspoon soda, 1 level teaspoon shortening, flavoring. Mix eggs with milk. Flour to mix soft dough. Handle as little as possible. Fry in deep fat.

Mrs. S. L. Gordon.

DOUGHNUTS

Two cups flour, 1 teaspoon baking powder, 1 tablespoon sugar, 1 egg well beaten, to which add 3-4 cup of milk, nutmeg to taste. Drop in round balls into hot lard. While hot, roll in powdered sugar.

Jewish Cook Book.

SALVATION ARMY DOUGHNUTS

The official recipe for the Salvation Army doughnut is as follows: Five cups of flour, 2 cups of sugar, 5 teaspoons of baking powder, 1 saltspoon of salt, 2 eggs, 1 tablespoon of lard and 1 3-4 cups of milk. This

makes four dozen doughnuts. Halving the recipe for family use, it would read. Two and a half cups of flour, 1 cup of sugar, 1 egg, 2 teaspoons of lard, pinch of salt, 2 1-2 teaspoons of baking powder and 3-4 cup milk. This yields two dozen doughnuts, and butter may be used instead of lard, if desired. A dash of nutmeg is also a pleasant addition. Some cooks say it is in the making, others that it is in the frying, which makes for success in doughnut cookery, but it is really a 50-50 proposition. The dough must be thoroughly kneaded, rolled smooth, and the rings cut the exact thickness, a quarter of an inch, and the rings gently slipped into the hot fat, which must be hot enough to smoke but not burn the dough. A long handled fork is used to turn the doughnuts, two or three times so they cook evenly, then to lift them, poising them above the kettle a moment to drip off the extra fat before placing them on a plate and dusting them with powdered sugar.

HERMITS

Two cups brown sugar, 1 cup butter; cream sugar and butter, and add 2 teaspoons cinnamon, 1-2 teaspoons nutmeg, 3 eggs, yolks well beaten, 2 tablespoons milk, 1 cup seedless or seeded raisins, 1 cup chopped walnuts, 2 cups flour, 2 teaspoons baking powder. Fold in beaten whites of 3 eggs. Drop teaspoons on buttered tin and bake in moderate oven. Mrs. Frank Sanborn.

NUT COOKIES

One and one-fourth cups flour, 1 level teaspoon baking powder, 1-2 teaspoon cinnamon, 4 tablespoons choco-

late, 4 eggs beaten together, 1-2 cup chopped nuts spread in pan. Bake ten minutes and cut when warm.

Mrs. H. L. Fletcher, Gilroy, Cal.

DATE BARS

Three eggs beaten together, 1 cup sugar, 1-2 teaspoon salt, 1 cup dates, 1 cup walnuts, 1 cup flour, 1 teaspoon baking powder. Bake 10 minutes and cut while warm.

Jewish Cook Book.

CITRON AND NUT DROP CAKES

Five eggs beaten separately, 15 almonds, 1 cup walnuts broken, 1 cup citron, 1 cup brown sugar, 2 cups white sugar, 3 cups flour, 2 teaspoons baking powder, 1 level teaspoon of cinnamon and allspice.

Mrs. H. L. Fletcher, Gilroy, Cal.

DATE TORTE

Three eggs beaten separately, 1 cup granulated sugar, 3 tablespoons grated bread crumbs, 3-4 cup dates cut up, 1 1-2 teaspoons baking powder sifted with sugar, add whites of eggs last. Bake about 40 to 50 minutes. Serve with whipped cream.

Mrs. C. L. Houston.

SOUR CREAM COOKIES

One cup thick sour cream, 1 cup butter, 1 1-2 cups sugar, 1-2 teaspoon soda; add flour enough to make stiff dough for cookies. Mrs. Annie Nimms Brown.

SOUR CREAM COOKIES

One cup sour cream, 1 cup butter, 2 cups dark brown sugar, 2 eggs, 1 teaspoon soda sifted in 4 1-2 cups flour, 1 cup walnuts, vanilla. Drop in spoonfuls in buttered pan.

Mrs. S. Sovey.

NUT TORTE

Six eggs, 1 1-2 cups sugar, 1-2 large cup flour, 1 teaspoon baking powder, 2 1-2 cups ground walnuts. Beat yolks of eggs till very frothy, add sugar and beat 15 minutes, add flour and baking powder, beat well, add nuts, then fold in stiffly beaten whites. Bake 50 minutes, about the same as angel cake.

Mrs. S. Wilson.

PETER PANS

One-half cup equal parts butter and lard, 1 cup brown sugar, 1 egg well beaten, 1-2 cup molasses, 2-3 cup slightly soured milk, 1 teaspoon cinnamon, 1 teaspoon vanilla. In two cups sifted flour blend one teaspoon soda, 1-2 cup nuts, 1-2 cup raisins chopped very fine. Cream butter and lard with sugar add ingredients in order given, beating all thoroughly. Bake in gem pans or drop on paper.

Mrs. E. Stark, Cincinnati, Ohio.

COOKIES CALLED SHINGLES

Three cups dark brown sugar, 1 cup lard or strained bacon fat, 1 cup boiling water dissolve 1 level teaspoon soda in water; little salt, flour. Roll very thin, sprinkle

with granulated sugar and cinnamon before cutting.

Mrs. E. Stark, Cincinnati, Ohio.

FINGER COOKIES

One cup shortening, 4 cups brown sugar, 4 eggs, 5 cups flour sifted, 2 teaspoons baking powder, 2 teaspoons vanilla. Cream shortening and sugar, add eggs well beaten, flour and baking powder, and vanilla. Cut with a knife in finger shape and bake in moderate oven.

Mrs. Overton.

FUDGE SQUARES

Four tablespoons shortening, 1-2 cup milk, 1 3-4 cups flour, 2 teaspoons baking powder, 1 cup sugar, 1 egg, 1-2 cup granulated chocolate, 1-4 teaspoon salt, 1 teaspoon vanilla, 1 cup nuts. Cream shortening and sugar, and egg well beaten, add milk, sift flour, baking powder, salt and chocolate, into mixture add vanilla; pour batter into shallow greased pan. Bake in moderate oven about 20 min. When cool, cut in squares before removing from pan.

COCOANUT JUMBLES

One cup sugar, 1-2 cup butter, 1 egg, 1 cup cold water, 1 cup cocoanut. Flavor with lemon, add flour enough so they will drop from a spoon. After they are dropped on the baking tin, cover with the white of an egg, sweetened, then sprinkle with cocoanut.

SUGAR COOKIES

One and one-half cups sugar, 1-2 cup lard, 3 eggs. 1-2 teaspoon soda dissolved in 3 tablespoons sweet milk, add salt, nutmeg and flour to thicken. Rub the shortening in one cup of flour, add other ingredients. Roll very thin and sprinkle with sugar, roll lightly, then cut out and bake. Will keep indefinitely.

Mrs. E. A. Higgins.

CHOCOLATE WAFERS

One cup brown sugar, 1 cup grated chocolate, 1 cup granulated sugar, 1 teaspoon vanilla, 1 egg, 2 cups flour, 1 tablespoon water. Roll very thin, cut with square cutter. Bake for a very few minutes in a quick oven. Put on a sheet of paper to harden.

Mrs. R. R. Bartlett.

ANISE DROPS

Four eggs, 1 1-2 cups sugar, 1 pint flour, sifted 3 times; 1 teaspoon baking powder, 5 drops anise seed oil. Beat eggs very light, stir in sugar and beat hard for 1-2 hour. When very light, stir in flour and baking powder. Add anise oil a drop at a time, beating hard for a minute after each drop. Set aside untouched for eight or ten hours, then drop on buttered tins by small teaspoonfuls and bake a light brown. Sprinkle anise seed on pan before dropping cake.

Mrs. H. D. Thing.

SPRINGERLIE

Beat the yolks of 4 eggs until light colored and thick, the whites until dry, then beat them together. Add the grated rind of a lemon and beat in very gradually 1 lb. sifted powdered sugar; lastly, add 1 lb. sifted flour with 1-4 teaspoon salt, and 1 teaspoon baking powder. Add the flour cautiously as all may not be required. Knead the dough, and cover closely and let chill for 3 hours. Then roll into a sheet 1-8 inch thick. Dust lightly with flour, then press the wooden mould down very hard upon the dough, cut out the little squares with a knife and set aside on a board over night. In the morning, transfer to baking pans, buttered and sprinkled with anise seed, and bake in a slow oven to a light straw color. These are much nicer if made about 2 months before Xmas. Mrs. R. R. Bartlett.

Jellies and Jams

Compiled by Mrs. O. I. Petersen

CURRENT JELLY (New Method)

The currents are to be washed and squeezed in the usual way, and the juice placed in a stone or earthen vessel, and set away in a cool place in the cellar. In about 24 hours, a considerable amount of froth will cover the surface, produced by fomentation, and this must be removed and the whole strained again through the jelly bag, then weighed, and an equal amount of powdered white sugar is to be added. This is to be stirred constantly until entirely dissolved, and then put into jars, tied up tightly and set away. At the end of another 24 hours, a perfectly transparent jelly of the most satisfactory flavor will be formed, which will keep as long as if it had been cooked.

An excellent way to have good fresh jellies all the year is to can the fruit juice in season and make the jellies as required.

To do this, prepare the juice as for jellies and can while hot. Be sure to have put up air tight and use no sugar until you are read to make jelly.

If jelly does not harden, pour it back into pan and add a few drops of carrot juice, boiling about ten minutes. Grate the carrot into a cheese cloth bag.

Mrs. B. Van Dusen.

CURRANT AND RASPBERRY JELLY

Currants, raspberries, sugar. Use 1-3 raspberry juice to 2-3 currant juice. Boil the juice 20 minutes and then add heated sugar, using an equal measure of sugar and juice, and let come to a boil. Put in glasses and seal when cold.

DELICIOUS QUINCE JELLY

Six quinces, 18 apples, 4 sprigs rose geranium, sugar and water. Cut the fruit in small pieces and put in preserving pan. Cover well with water, cover and simmer for several hours. Put in colander and drain all night. Next morning strain through a jelly bag. Use an equal measure of sugar and boil until it turns pink. Try a little on a saucer. When it thickens, dip the sprig of geranium in this and switch them about. Take the jelly off and put in glasses.

QUINCE AND CRANBERRY JELLY

Two bowls of ground quince, 1 bowl of ground cranberries. Cover with water and let cook, drain, and proceed as in any other jelly. Mrs. C. Trenchard.

QUINCE CONSERVE

Cook 8 or 10 quinces, peeled and cut in small slices, in water sufficient to cover well, until perfectly done. Add equal parts of sugar; cook until it jells. Pour into glasses and cover with paraffine.

Mrs. C. L. Houston.

RED OR BLACK RASPBERRY JAM

One-third currants, 2-3 raspberries. Wash well and

boil 20 minutes. Weigh to every lb. of fruit 3-4 lb. of sugar, boil all together until it thickens, when a small quantity is spread on a plate, pack in glass or stone jars and seal when cold.

APPLY JELLY WITH PINEAPPLE

Make regular apple jelly, and when almost done, add one can grated pineapple. Mrs. C. L. Houston.

ORANGE AND APRICOT JAM

One-half dozen oranges, 1 basket apricots, 2 lemons. Cut the fruit in small pieces. Grate the lemon peelings and throw away the orange peelings. Use 1 lb of sugar to 1 lb of fruit. Mix all together until it thickens, when a small quantity is spread on a plate, pack in glass or stone jars and seal when cold. Mrs. D. Smith.

APRICOT AND PINEAPPLE JAM

Cook apricots until tender then put through sieve. To 1 1-2 cups of apricots, add 1-2 cup pineapple and 1 cup sugar. Boil until clear. Bottle and seal.

Mrs. M. Stevens.

RHUBARB JAM

One quart finely cut rhubarb, unpeeled, 3 oranges, 1 1-2 lbs granulated sugar. Peel oranges, remove carefully every particle of white under skin, take out seeds, slice down each carple and remove pulp, put it with rhubarb and sugar, stir gently until sugar is melted. Cook and stir constantly until reduced to jam. Put away same as marmalade. Mrs. W. E. Broadwater.

BLACK CHERRY GOOSEBERRY JAM

Seven lbs. cherries, pitted; 4 lbs gooseberries, 5 lbs. sugar, water to melt sugar, 1-2 pint vinegar, 1 teaspoon cloves and 1 teaspoon cinnamon. Put spices in a bag. Cook for 20 minutes, then let simmer for 5 or six hours.

Mrs. John Tate.

CURRENT JAM

Four lbs. currants, 3 lbs. sugar. Stem currants. crush slightly, add sugar, let stand over night. Cook slowly 1-2 hour, stirring often. Turn into glasses.

Mrs. George Warren Wood.

STRAWBERRY OR LOGANBERRY JAM

Four lbs. berries, 2 1-2 lbs. sugar. Mash berries, add sugar, cook 30 minutes, stirring often. Pour into glasses.

Mrs. George Warren Wood.

*STRAWBERRIES, ROYAL ANN CHERRY AND
PINEAPPLE PRESERVES*

Two cups of strawberries, 1 cup of royal ann cherries, pitted; 1 cup of pineapple, cubed; 3 cups sugar. Boil slowly for an hour, put in glasses and cover with paraffine. Do not boil more than this amount in one kettle.

Mrs. J. E. Belcher.

CHIPPED PEARS

Eight lbs. pears, 3 lbs. sugar, 1-4 lb. ginger root, 1 1-2 pints water, 5 lemons. Cut pear and lemons in small pieces. Boil all together or until thick.

Mr. C. R. Morse.

CITRON PRESERVES

One citron, 2 lemons, loaf sugar, ginger root. Select sound fruit, pare it, divide, into quarters, carefully take out the seeds and cut into very small pieces any shape desired, and weigh it. To 1 lb. of fruit allow 1-2 lb of loaf sugar, put the citron on to cook until it is quite clear then remove it from the kettle where it may drain, and pour out the water it was cooked in; then put on the weighed sugar with enough water to wet it through, let it boil until very clear, and before putting in the citron again, add to the syrup 2 large lemons, sliced, and a small piece of ginger root to give it a fine flavor; then add the citron, and let all cook together about 15 minutes. Fill jars with citron and pour over the hot syrup, then seal up.

APRICOT PRESERVE

Apricots, the nut meats, sugar, water. Secure good fruit, cut in halves and crack the nuts using all the nut meats, enough sugar to suit the taste and a little water. Cook all together for 20 minutes or until done. Seal when hot.

CHERRY PRESERVES

Royal Ann cherries, pitted by removing pit with wire hairpin from the stem end. Put equal measure of fruit and sugar in preserving kettle. Let stand over night. Cook down as for any preserve, adding a little fruit coloring, also a little water if necessary.

Mrs. J. M. Anderson.

ORANGE MARMALADE

One orange, 1 grape fruit, 1 lemon. Add 1 cup water for each cup of fruit, let stand over night. Boil 15 minutes, measure and add 1 cup of sugar to each cup of fruit. Then boil about 2 hours.

Mrs. Harry Trotter.

CARROT MARMALADE

One lb. carrots, 1-2 lb. lemons, 3 cups sugar, 5 cups water. Scrape and cut carrots into slices and boil with 4 cups of water until tender. Then run through a food chopper. Remove the thin yellow lemon rind and cut into very thin strips. Peel off the white pulp and throw away. Cut the remainder of the lemons into quarters, then slices and cook with 1 cup of water and rind for from 30 to 45 minutes. Combine the cooked mixtures, add 3 cups of sugar and boil until it jells as for any other marmalade. Miss Dorothy Ariss.

RED PEPPER MARMALADE

Eighteen red peppers, put through food chopper, cover with hot water and cook 10 minutes. Then drain, cover with vinegar, adding 1 lemon cut in fourths. Cook 3-4 hour or until pulp is out of the lemon. Remove the rind, measure equal amounts of sugar, and cook until of the consistency of marmalade.

Mrs. John Jenkins, Haines, Oregon.

MARMALADE

Cut in very thin slices 1 lemon, 1 grapefruit, 4 small oranges or 3 large ones. Measure and add equal amount

of water. Let this stand 24 hours, then boil 10 minutes and add equal amount of sugar. Let this stand 24 hours, then boil 1-2 hour. This makes about 11 glasses of marmalade and uses about 2 1-2 qts. of sugar.

Mrs. J. C. Boylan.

GRAPE FRUIT MARMALADE

Two large grape fruit, 1 lemon. Cut all into small cubes; 4 parts cold water; let stand 24 hours. Boil 1 hour, add equal parts sugar; boil until clear and jells.

Mrs. Houston.

PEAR MARMALADE

Cut pears in dice, add 1 lemon, sliced thin and a piece of ginger root. Measure pulp and allow 1 cup sugar to 3 cups of pears. Cook slowly three or four hours.

Mrs. John Tate.

RAISIN (A French Marmalade)

Take two medium size apples, peel and cut in thin slices. Put peelings in pan with one cup of boiling water, let boil slowly for 15 minutes. Strain the juice over the sliced apples and put on to boil. When done add the juice of 1 lemon and 1 1-2 cups of sugar and 1-2 cup of seeded raisins, cut fine. Boil until it hardens, as for other marmalades, taking care that the mixture does not burn.

Mrs. E. Hammerstrom, Astoria, Ore.

DRY APRICOT MARMALADE

Cut in small pieces dry apricots enough to fill a cup, then put over the apricots a cup of cold water and let

boil until tender. Add the juice of one orange and 1 1-2 cups sugar, when done stir in 1-2 cup of finely cut walnuts. Put up in glasses. These two marmalades are good to makes at times when your shelves are empty of other marmalades for they may be made any time of the year.

Mrs. E. Hammarstrom.

QUINCE HONEY

Peel and core four quinces. Put through food chopper. Boil until tender with water enough to cover. Then add equal amount of sugar and cook again 15 or 20 minutes. Seal. Mrs. Dean Walker, Eugene, Ore.

CANDIED CRANBERRIES

A timely economy to use candied cranberries in place of maraschino cherries. Use for this purpose the larger berries, using 1-3 as much water as sugar. Put berries in dripping pan, cover with sugar, pour water over all. Cook in rather cool oven a few minutes or until berries look clear. If oven is too hot, berries will burst open, spoiling them for a garnish. Mrs. J. M. Anderson.

CRANBERRY SYRUP

Cook cranberries until tender in water to cover. Strain. To the juice add two cups of sugar to one of juice. Boil 10 minutes. Delicious eaten with waffles.

Mrs. O. I. Petersen.

JELLIED CRANBERRIES

Four cups cranberries, 2 cups sugar, 2 cups boiling water. Wash and pick over cranberries, put in sauce

pan, add boiling water, cover and cook 10 minutes after boiling begins; then add sugar and cook 5 minutes longer. When cold, each cranberry will be embedded in jelly.

Mrs. A. Hildebrand.

CRANBERRY SAUCE

One qt. cranberries, 2 cups water, cover and let cook until berries pop open; take lid off and put in 2 cups sugar, and cook about 20 minutes.

Mrs. M. E. Masterson.

CONCORD GRAPE CONSERVE

One basket Concord grapes. Stem and remove seed by squeezing each grape between thumb and forefinger, putting pulp in one kettle and skins in another. Cook pulp, strain through seive, then add skin pulp also, 1-2 can of pineapple cut in small pieces, 1-2 lb. raisins, 1 cup walnut meats broken. Cook 20 minutes, adding equal amount of sugar. Cook again for 10 minutes and seal.

E. A. P.

PRUNE CONSERVE

Three pints prune pulp, 2 pints sugar, 1 lb. raisins, 1 orange cut fine. Mix all together and cook about 45 minutes.

Miss S. Boelling.

NUT CONSERVE

Six oranges, pared and sliced thin, 2 lemons, juice and grated rind, 3 lbs. seeded raisins, 1-2 lb. chopped walnut meats, 1 1-2 lbs. blanched almonds sliced, 1 pt. grape juice, 7 cups sugar. Simmer all except nuts into a marmalade. Add nuts, cook two minutes, and

seal or omit 1-2 raisins and add 1 1-2 cups each sliced peaches, pears and prunes and just before adding nuts, add 1 pt. strawberry preserves. Mrs. E. J. Howard.

HARLEQUIN CONSERVE

Twenty-five peaches, 10 red plums, 1 lb. white grapes, 1 can pineapple, 1 orange, 1-4 lb. almonds, 3-4 cup sugar to each cup of fruit. Dice all fruit and cook over slow fire until soft and well blended. Measure fruit and add sugar. Cook gently 20 minutes; add almonds and cook very slowly for 2 hours until thick and clear, stir frequently.

Mrs. Elizabeth Hemphill.

PRUNE CONSERVE

Three lbs. prunes, 3 lbs. sugar, 3 oranges, 1 lb. walnut meats. Cut up fruit and the rind of 1 1-2 oranges, cook and put in nut meats just short time before taking off stove.

PEACH CONSERVE

Peel and cut in serving slices 12 large peaches, 3 oranges, 1 lemon. Boil orange and lemon peels until tender, changing the water three times, then add to fruit, then add same amount of sugar as there is fruit, using a pint measure.

Mrs. A. T. Oliver.

CURRENT CONSERVE

Five lbs. currants, 2 and 3-4 lbs. sugar, 2 lbs. raisins, stoned; 3 oranges. Cook currants until soft, add sugar, boil until like jelly, add raisins after they have been

chopped, the grated rind, oranges, and pulp after it has been torn into small pieces, cook all together 5 minutes, and seal like jelly. Cherries may be used instead of currants.

Mrs. C. R. Morse.

STRAWBERRY CONSERVE

Three lbs. strawberries after being hulled and washed
One large can pineapple cut in cubes, 1 cup broken walnuts, 1 1-2 lbs. sugar. Cook until thick. Do not use juice of pineapple.

Mrs. John Selnes.

PEACH CONSERVE

Three lbs. peaches, 3 lbs. sugar, 1 lb. walnuts, 1 package raisins, 3 oranges, 1 lemon. Cut peaches, oranges and lemon into small pieces and cut raisins in half. Put sugar over them and let stand over night, then add walnuts chopped and cook slowly about 2 hours.

Mrs. B. Van Dusen

Pickles and Relishes

*Formerly Compiled by Mrs. E. Streumeyer and Re-
vised by Mrs. Carl Knutsen*

SPICED CRANBERRIES

These are good with roast duck or game. Wash a quart of cranberries and put them into a sauce pan with a half cupful of cold water. Tie in a small cheese-cloth bag a dozen cloves, a dozen allspice, two sticks of cinnamon (broken): and several blades of mace; put this bag into the cranberries and water and stew all together until the fruit is broken to bits. Remove the spice bag, rub the berries through a colander, add 2 teacupfuls of brown sugar, stir over the fire until dissolved, and set away to get cool.

Mrs. M. H. Sanford.

SPICED BLACK CHERRIES

Eighit lbs. cherries (seeded if desired), 4 lbs sugar, 1-2 pint vinegar, 1 tablespoon whole cloves, 1 level teaspoon ground cloves. Add sugar to fruit and heat slowly until sugar is dissolved, then boil quickly for a short time. Just before removing from stove, add the vinegar and put into jars and seal. Very nice served with cold meat.

Mrs. B. Van Dusen.

SPICED GOOSEBERRIES

Five lbs, fruit, 6 drops oil cinnamon, 4 lbs. brown sugar, 4 drops oil cloves. Boil all together slowly until thick. Put into glasses.

Mrs. C. L. Houston.

SPICED GRAPES

Ten lbs. concord grapes, 5 lbs. sugar, 2 qts. cider vinegar, 1 tablespoonful ground cinnamon, 2 table-spoonsful cloves, 1 teaspoonful allspice, 1 grated nutmeg. Simmer grapes till soft, in just enough water to cover them. Press through sieve, then add other ingredients, and boil till consistency of catsup.

Miss S. Boelling.

SPICED CURRANTS

Three lbs. of white sugar, 5 lbs of ripe currants. Put sugar over currants and let stand over night, put on to cook, let boil rapidly for about 20 minutes, then add 1 teaspoon each of cloves, nutmeg, cinnamon and allspice, and 1-2 pint of vinegar. Boil about 1-2 hour or until rather thick, and then bottle.

Mrs. M. E. Masterson.

PICKLES

One-half cup rock salt, 1-4 cup mustard, 1 cup sugar, 1-2 gallon of vinegar. Put in cucumbers as they ripen. Put a weight on and set aside for a few weeks

Mrs. R. Oliver.

CORN SALAD

Four dozen ears of corn, 1 head of cabbage, 2 cups of brown sugar, 3 pts. of vinegar, 3 green peppers, 3 red peppers, 1 tablespoon curry seed, 1 tablespoon mustard seed. Salt to taste. Cook and seal.

Mrs. R. Oliver.

DANIEL WEBSTER RELISH

Six green peppers, 3 big heads of cabbage sliced, 1-2 peck of green tomatoes, 25 cucumbers, 15 good sized onions. All chopped fine, pack in jar, and let stand 24 hours. Drain off all liquors and pour over the vegetables the scalding hot pickle made of: 3 qts. cider vinegar, 3 lbs. brown sugar, 1-2 cup tumeric powder and ground black pepper, 1 oz. celery seed, 3-4 lb. white mustard seed, 4 ripe red tomatoes. These should all be scalded well together and used very hot to pour over drained vegetables, when this is quite cold, add 1 cup of the best olive oil. Cover closely.

Mrs. Wm. Clark, Pendleton, Oregon.

RELISH

One medium dill pickle, 1 apple, 1 onion, 1 table-spoon sugar, pinch salt, vinegar to taste. Chop dill pickle, apple and onion separately, add other ingredients, mix well, and serve.

Mrs. Emma Odney.

RED AND GREEN PEPPER RELISH

One dozen red peppers, 1 dozen green peppers, 3 onions. Put all through meat grinder then pour boiling water over and let stand 5 minutes then drain. Take 1 pint vinegar, 1 tablespoon oil, 1 cup sugar, let boil: pour over peppers and let stand 15 minutes, then boil all 15 minutes. Very good for seasoning cream chicken or any creamed dish, also Crab Louis or meat gravies.

Mrs. O. B. Setters.

RELISH

One qt. onions, 16 lbs. green tomatoes, 1 scant cup

salt. Sprinkle and let stand over night, then drain. Five cups brown sugar, 1 bunch celery, 4 bell peppers 1 red, 3 green) ; 4 tablespoon celery seed, 1-2 oz. whole cloves, 1-2 oz. stick cinnamon, 1-2 oz. allspice berries. Cover with vinegar and cook 2 hours.

Mrs. G. W. Lounsberry.

CELERY PICKLE

Large cucumbers peeled and quartered, pack in jars and mix with sticks of celery, then make a syrup as follows and pour over hot and seal: One quart vinegar, 2 cups sugar, 1 tablespoon salt, pinch of alum. Boil.

Mrs. T. O. Withers.

GARLIC PICKLE

Take small cucumbers and let stand over night in strong brine, in the morning wipe dry, put in quart jars, to each jar put 1-4 teaspoon each of allspice, cloves, whole black peppers, mustard seed, a piece of cinnamon bark, 3 bay leaves, 3 or 4 small chili peppers, 4 or 5 buttons of garlic, and a little horseradish. fill jar with mild vinegar and let stand 2 weeks then they are ready for use.

Mrs. F. L. Fry.

WATERMELON PICKLES (Sweet)

Two quarts watermelon rind peeled and cut into cubes or fancy shapes, put to soak over night in cold water to which has been added alum to make it acrid to the taste. Let cold water run over fruit next day, to wash out all taste of alum Make a very thick syrup of sugar and water, cook fruit in this until you can put a

tooth pick into it easily or until it gets clear looking. Put into jars and pour syrup over, add a few pieces of stick cinnamon and seal. Mrs. C. L. Houston.

CANTELOUPE PICKLES (Sweet)

Peel and slice in long pieces, very firm cantelope. Treat same as watermelon pickles. Make same kind of syrup and cook the same. Put into jars a piece of cinnamon, about 4 cloves and a piece of blade mace about 1 inch long. Put fruit into jars and pour syrup over and seal. Mrs. C. L. H.

CRABAPPLE PICKLE

Make a thick syrup as for other pickles, using vinegar to taste. Cook 3 drops oil cinnamon, 3 drops oil cloves in syrup, put crabapples (leaving stems on) into syrup, cook very carefully until tender, put into pint jars, pour syrup over and seal. Mrs. C. L. Houston.

OLIVE CHERRIES

One quart cherries packed in jars leaving stems on, 1 teaspoon salt, 1 cup vinegar. Fill jar with cold water and seal. Mrs. M. E. Masterson.

PICKLED PEACHES

As many peaches as desired, peel by scalding, stick about 4 or 5 cloves in each peach, put into quart jars. Make a heavy syrup of water and sugar and vinegar to taste, cook stick cinnamon in the syrup as much as desired to suit taste, pour over fruit when boiling, let stand over night, pour off and boil again. Repeat until

peaches are tender, seal in jars. Pears may be treated the same way.

Mrs. C. L. Houston.

COLD CATSUP

Two heads celery chopped fine, 2 ripe tomatoes, drain over night. 3 cups chopped onions, 3 cups sugar, 1-4 cup salt, 2 red peppers, 2 green peppers, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon red pepper, 2 cups vinegar. Mix and put in open jar, ready for use. Don't cover up tightly.

Mrs. C. L. Houston.

TOMATO CATSUP

Sixteen large ripe tomatoes, 2 medium onions, 2 green peppers (reject seeds), 1 1-2 cups strong vinegar, 1 cup sugar, 3 tablespoons salt, 2 tablespoons white mustard seed, 1 tablespoon whole cloves, 2 sticks cinnamon. Cook tomatoes, onions and peppers until soft, 1 hour; return to stove, add vinegar. Put spices in a bag, cook slowly for 2 or 3 hours. Remove bag and squeeze to extract spices. Add to tomatoes, etc., bottle and seal.

Mrs. Minna S. Dunbar.

GRAPE CATSUP

Five lbs. grapes, boil and press through colander; 2 1-2 lbs. sugar, 1 pint vinegar, 1 tablespoon each of cinnamon, cloves, allspice and scant teaspoon of cayenne pepper and 1-2 tablespoon of salt. Boil until the catsup is rather thick. Make prune catsup in the same way.

Mrs. Carl Knutsen.

CHILI SAUCE

Fifty ripe tomatoes, peeled and chopped; 25 onions, 12 green bell peppers, 4 long red peppers, 2 bunches celery chopped fine, 1 gallon cider vinegar, 2 cups sugar, 1 tablespoon each cloves, allspice, nutmeg and cinnamon, 1 small cup salt. Cook until tender; seal in pint jars.

Mrs. C. L. Houston.

CHICAGO HOT PICKLE

One qt. green tomatoes, 1 qt. cauliflower, 2 qts onions, 2 ripe cucumbers, 1 small cucumber or celery, 6 red peppers, 6 green peppers, 1 1-2 cups sugar, 2 qts. vinegar, 1 cup flour, 1 cup mustard, 1 tablespoon curry powder celery seed or mustard seed to taste. Salt to suit taste. Mix mustard, flour and sugar with little vinegar, then cook with remaining vinegar, then scald all together.

Mrs. C. M. Stype.

PICKLED BEETS

Two cups boiling water, 4 tablespoons sugar, 1-2 teaspoon pepper, 2 cups vinegar, 1 tablespoon salt, 10 cloves, 10 pepper corns. Boil beets until tender, peel and place in jars. Mix sugar, salt, pepper and spices in the water, add vinegar and heat to boiling point, and pour over beets. Let stand 24 hours, before serving.

Mrs. J. Tait.

GREEN TOMATO PICCALILLI

Eight qts. chopped green tomatoes, 4 sweet green peppers, 2 sweet red peppers, 1 qt. chopped onions, 1 cup grated horseradish. Let chopped vegetables stand

over night in brine made with 6 or 8 tablespoons salt to 1 qt. water. Drain, rinse in cold water and drain again. Heat until tender in following mixture: Three qts vinegar, 4 cups white sugar, 1 teaspoon each ground cinnamon, ginger, 1-2 teaspoon each ground cloves and allspice, 2 or 3 tablespoons mustard seed. 1 tablespoon celery seed. Add horseradish when other vegetables are tender. Raise just to boiling point, and seal.

Mrs. J. F. Howard.

DILL PICKLES

Boil 1 gallon water and 3-4 cup salt, add 1 cup vinegar, and cool, pack medium sized cucumbers in jars and put dill in between and about 4 chili peppers to qt. jar. Fill jar with liquid and seal.

Mrs. T. E. Prael.

RIPE TOMATO SOY

Twelve large ripe tomatoes, peeled and sliced; 6 onions, sliced thin; 2 green bell peppers, 6 chili peppers, 1 cup sugar, 1 pint vinegar, 1 tablespoon black pepper, 2 tablespoons salt. Boil for 3 hours.

Mrs. J. J. Utzinger.

SWEET PICKLES

One dollar's worth of sour pickles, sliced not too thin 1-2 cup olive oil, 1 tablespoon chopped garlic. 1 cup tarragon vinegar, 1 pint cedar vinegar, 1-3 cup whole allspice, 1-3 cup whole mustard, 1-3 cup white pepper. Dissolve sugar in vinegar and boil until it syrups. Fill jar with layer pickles, spices, olive oil, garlic; cover

with boiling syrup. Stir every day for 3 or 4 days. Will be ready in about 2 weeks. Mrs. C. J. Foard.

RIPE YELLOW CUCUMBER PICKLES, No. 1

Peel, cut in quarters remove seeds. Put layer of cucumber in porcelain or earthen jar, sprinkle salt on each layer. Allow to stand over night or half a day, then remove and wipe dry. Take cucumbers and put a layer in jar, then layer of dill, grape leaves and whole peppers, whole cloves and mustard seed and pickling onions until jar is filled; boil enough vinegar to cover: when cool, add to cucumbers. Next morning remove vinegar, boil and when cool, add to cucumbers and seal.

MUSTARD OR MIXED PICKLES

Two quarts cauliflower, 2 qts. small onions, 3 qts. cucumbers, 4 green peppers, 3 bunches celery, 1 qt. green tomatoes, 2 tablespoons tumeric powder, 6 tablespoons mustard, 2 cups sugar, 1 cup flour, 2 qts. vinegar. Cut vegetables up, put in receptacle, pour brine made of 1 gallon water and 1 cup salt, over and let stand over night. In the morning, set on stove, let come to a boil, drain water off, put vinegar on stove and let come to a boil, stir other ingredients together, cook and stir in vegetables, only letting it come to a boil after the vegetables are put in. Seal in Mason jars. This makes about six qts.

Mrs. J. C. Ten Brook.

MUSTARD CUCUMBER PICKLE

One dozen large cucumbers, cut in 6 or 8 pieces. Dis-

solve 1 1-2 pints sugar, 1-2 pint salt, 1-2 pint dry mustard. Pour over cut cucumbers in stone jar.

Mrs. J. F. Howard.

CUCUMBER PICKLE

Put cucumbers in qt. jar with salt water to cover; seal. When desired for use, freshen, and put in vinegar seasoned to suit the taste.

Mrs. C. L. Houston.

OIL PICKLES

One hundred small cucumbers, 1 pint chopped onions, 1 ounce celery seed, 1-2 ounce caraway seed, 1-2 pint salad oil, 1 ounce mustard seed. Cut lengthwise the cucumbers, salt well and let stand over night. Mix ingredients, pour over cucumbers and when well mixed fill pint jars and pour cold vinegar in to cover.

Mrs. H. L. Hutchen, Calif.

GREEN TOMATO PICKLE

Twenty large green tomatoes, 10 onions, 4 green peppers, 2 red peppers, small head of cabbage, small head of celery, 2 tablespoons mustard seed, 2 tablespoons grated horse radish root, 1 tablespoon Worcestershire sauce, 1 teaspoon allspice, 1 teaspoon ginger, 2 teaspoons cinnamon, 1 cup brown sugar, 1-2 cup white sugar. Cut tomatoes and onions fine and sprinkle with 1 cup of salt, let stand 24 hours; drain and put on to boil, well covered with vinegar, adding other ingredients. Boil 2 or 3 hours.

Mrs. E. Hammerstrom.

RIPE TOMATO CONSERVE

Remove skins from 6 ripe tomatoes. Cut, weigh, allowing 3-4 lb. sugar to 1 lb. of tomatoes, add juice of 2 lemons and 2 oranges, level teaspoon cinnamon, 1-2 teaspoon cloves. Cook until thick, when nearly done, add 1 cup seeded or seedless raisins and 1 cup nuts.

Mrs. J. F. Howard.

GREEN TOMATO SWEET PICKLE

Slice green tomatoes and put salt on, let stand over night. Drain well in a colander or bag, scald with boiling water until light in color. Best way is to put on back of stove until light in color. Make a pickle of 1 cup vinegar to 2 cups of water and 1 cup sugar, spice to taste, cloves, allspice, pepper, cinnamon, bay leaf, celery seed. Heat tomatoes in pickle and seal. Put spices in bag while heating pickle and remove before sealing.

Mrs. J. F. Howard.

SOUR SWEET PICKLE

Three qts. vinegar 2 cups sugar, 1 qt. water, 1 cup salt. Boil up good. Wash small cucumbers and pack in jars, put in sliced onions a few pieces of horse radish, 1 1-2 bay leaves, 3 or 4 chili peppers, 1 teaspoon black peppers, 2 teaspoons mustard seed, 1 teaspoon celery seed, 1 teaspoon whole allspice, a few cloves and a little dill to each 2 qt. jar. Pour hot vinegar over it and seal.

U. M.

Candies

BON BON CREAM

Five lbs. granulated sugar, 6 drops acetic acid, 1 1-2 pints cold water. Put the sugar and water into the kettle and place it over a hot fire (it must boil quickly and not be allowed to simmer), and stir constantly until it commences to boil. It is not necessary to stir quickly, but the sugar must not be allowed to settle. *Use the wooden paddle* or spoon to stir with, and splash the syrup against the sides of the kettle to wash down the granulations. Just before the syrup begins to boil, wipe down the sides of the kettle with a damp cloth and *be sure that there are no granulations on the sides of the kettle*, because, unless they are removed they would make the fondant gritty. *Never stir the syrup after it begins to boil. Never jar or move the kettle while the syrup is cooking.*

When syrup begins to boil, add the acetic acid; drop it on a spoon because you might not drop it accurately. *Too much acid* would spoil the candy. Put the lid on the kettle and let it steam for several minutes. This is done so that the steam will wash down the sides of the kettle and remove some remaining grains of sugar that might be sticking to the sides. *It is very important that all of these grains should be removed.* Do not remove the lid until the steam is coming out freely around the edges, because it does not matter if the lid is left on a little longer than three minutes. Remove the lid and put in the thermometer, so that the bulb is covered with

the syrup. The thermometer may be read easier if it is fastened to the kettle by the hook on the back of the case. If a black scum appears on the surface, do not disturb it until it gathers into a bunch, then carefully remove it by using a spoon and do not disturb the syrup.

While the syrup is cooking, prepare the slab by washing it with a damp cloth. Do not dry it and *never grease the slab when making fondant*. Place the bars in position. If you use a platter instead of a slab, it must be ice cold.

When the thermometer registers 240 (remember to make the correct allowance if your thermometer does not register 212 in boiling water) remove it quickly, see that your way is clear, lift the kettle off the stove and carry it to the slab, taking great care not to shake the syrup. Pour the syrup on the slab, beginning in the center at one end of the slab, pouring down toward the corner, and while doing this, keep the kettle as close to the slab as you can, and at the end, quickly tip up the kettle so that it will not drip. *Never allow the last of the syrup to drip out over what you have already poured on the slab. Never scrape out the kettle*, because these drops and scrapings will granulate, and when the syrup is cold, there will be sugared spots on top. If this should occur, they must be removed before the syrup is worked, because they would make the fondant gritty. *Never move the table or platter while the syrup is cooling, as this would ruin the candy*. Allow the syrup to remain on the slab until cold. Test it by using the back of the hand, as it is more sensitive than the palm. *When the syrup is cold, it is ready to be worked*. Then it should be as smooth as glass.

PINOCHÉ, No. 1

Four cups dark brown sugar, 1 cup milk, 2 table-spoonsful butter, salted nuts, 1 1-2 teaspoonsful vanilla. Boil the sugar, milk and butter until it forms a soft ball in cold water. Then pour over a pan of well-salted nuts, add the vanilla and beat until firm.

Gertrude M. Jewett.

PINOCHÉ, No. 2

Three cups light brown sugar, 1 cup cream, butter nearly size of egg, 1 cup maple syrup, 1 cup English walnuts. Put sugar, milk, butter and maple syrup into a sauce pan and boil, stirring constantly until it makes a soft ball when dropped in cold water. Remove from the fire, and stir until it creams, adding walnuts when nearly creamed; while still soft, pour into buttered pans, and, when nearly cold, cut into squares.

Lucie E. Pierce.

CHOCOLATE CARMELS

One cup molasses, 1-2 cup sugar, 1 tablespoonful butter, 1 teaspoonful vanilla, 1-2 cake chocolate. Boil until it hardens; remove from the fire; add vanilla; stir until cold; pour into buttered tins; when nearly cold, stripe off into squares; then, when hard, cut and roll in waxed paper.

Franklin Fairbanks Jewett.

CANDIED POPCORN

One tablespoonful butter, 3 tablespoonfuls water. 1 teacup pulverized sugar, 3 qts popped corn. Put butter, water and sugar into an iron kettle, boil until ready to

candy; then add popcorn, stirring briskly until cool. Form into balls. Mrs. Boyer.

FUDGE No. 1

Two cups light brown sugar, 1 cup granulated sugar, 1 cup milk, 1 1-4 squares Baker's chocolate, butter nearly size of egg, vanilla. Put all into sauce pan and boil, stirring occasionally, until it makes a soft ball when dropped into cold water; remove from fire, stir until it creams; pour into buttered pan while still soft and, when nearly cold, cut into squares. Add vanilla after removing from stove. Lucie E. Pierce.

FUDGE No. 2

Two and one-half cups white sugar, 2-3 cup milk, 2 sticks sweet or 1-2 cake Baker's chocolate, 1 tablespoonful butter, 1 small tablespoonful molasses, 1 1-2 teaspoonful vanilla. Boil until it makes a soft ball in cold water. Gertrude Jewett.

LEMON STRIPS

Two cups white sugar, 3-4 cup boiling water, 2 teaspoonfuls vinegar, 1 tablespoonful lemon extract. Boil sugar, water and vinegar, without stirring, 10 minutes or until candy cracks when dropped in cold water; add lemon, pour in buttered platter; when cold enough to manipulate, pull till it turns a creamy white; cut in thin wafer-like strips and put away in tin box for 2 or 3 days. Almonds blanched and chopped may be sprinkled over the candy before pulling it, in which case, almond flavoring should be used instead of lemon.

M. D. Kittridge.

MOLASSES TAFFY

Two cups sugar, 1-2 cup butter, 1-2 cup vinegar, 5 tablespoonfuls molasses. Boil until done; pour into buttered plate, and, when cool enough, pull.

Mrs. Boyer.

BUTTER SCOTCH

Two cupfuls of granulated sugar, 1 cupful of Golden Drip syrup, 1-2 cupful of butter. Cook the ingredients until they make a "hard ball" when dropped into water. Pour into buttered pans having the candy about 1-2 inch thick. Cut into squares when cool, and wrap in paraffine paper.

HOREHOUND

Packages of the horehound herb can be bought of a druggist at trifling expense. Two-thirds of a teaspoonful of this steeped for a few minutes, makes a flavor strong enough for three cupfuls of sugar. Use the proportion of a cupful of water to 2 cupfuls of sugar and 1-2 teaspoonful of cream of tartar. Strain the "tea" carefully and pour it on the sugar; add water and cream of tartar and stir until thoroughly dissolved; boil until when dropped into water it is very brittle and does not seem at all "chewy"; pour into buttered pans and mark into squares when cool. If covered, this will keep for weeks without getting sticky. Half a cupful of coffee C sugar added to the granulated makes a better color for this candy.

BURNT ALMONDS

Put a cupful of brown sugar into a sauce pan with a very little water. Stir until the sugar is dissolved. Let it boil a minute, then throw in a half cupful of almonds and stir over the fire until the sugar granulates and is a little browned. When the nuts are well coated, and before they get into one mass, turn them out and separate any that may have stuck together.

BROWN PEANUT CANDY

Boil together a cupful each of molasses and brown sugar, a tablespoonful of vinegar and 2 tablespoonsful of butter. When a little dropped in cold water is brittle, add a cup of blanched peanuts. Remove at once from the fire; add a teaspoonful of baking soda. Beat hard and pour into buttered pans. ,

SUGARED ALMONDS

Put a cupful of granulated sugar in a sauce pan with a little water. Stir until it is dissolved, then let it cook to the ball stage without touching, except to test. Turn in a half cupful of blanched almonds and stir off the fire until the nuts are well covered with the granulated sugar, but turn them out before they become one mass. Boil another cupful of sugar to a ball, turn in the coated almonds and stir again in the same way, giving them a second coating of sugar, but not leaving them in the pan until they are all stuck together. The nuts may be given a third coating in the same way, if a larger size is wanted. Any sort of flavor-

ing and coloring may be added to the sugar to make them a little different.

CRACKER JACK

Pop the corn, and after removing all the hard and unpopped kernels, pour into a deep bowl. Add some nut kernels. Boil until the syrup cracks in cold water one cupful of molasses, two cupfuls of sugar, one tablespoonful of butter, two tablespoonsful of vinegar; take from the fire, add a half teaspoonful of soda, beat briskly and pour over popped corn and chopped peanuts. This is enough syrup for three quarts of popped corn.

FRUIT BALLS

Chop some figs very fine, then chop an equal quantity of carefully selected walnut meats quite fine, add the same amount of chopped dates. Mix the chopped fruits and meats into a pliable mass and form it into small balls. If the fruit is not moist enough, use some jelly to thin it. Next dip them in chocolate. This is done by melting down about 3 small cakes of German or French sweet chocolate in a dry saucepan, which can be placed in warm water or over steaming tea kettle long enough to melt the chocolate. Care should be taken lest the chocolate becomes too hot; it should be about blood warm for dipping. Stand the saucepan containing the melted chocolate on some convenient spot and dip or roll the prepared fruit bonbons, one at a time, in the chocolate until it is completely covered, then drop it on a sheet of tin or heavy waxed paper. Continue the dipping and form rows

across the tin with the bon bons and set each sheet in a cold place to harden the chocolate.

HOREHOUND DROPS

These are excellent for coughs or colds and pleasant to the taste. Cut a small package of pressed horehound herb into 32 portions and make a pint of tea from one of them; this is done by bringing it to a boil, just as in making ordinary tea. Then strain it and place the decoction into a 2 qt. iron saucepan. Add to it 2 lbs. of granulated sugar and set it over a bright fire to boil. Wash the inside of the kettle to the syrup's edge and add a dimeful of pure cream tartar which has been dissolved in a tablespoonful of water. Do not stir the mixture when it is boiling, and let it boil rapidly for 10 or 12 minutes. At this point the syrup should appear quite thick, and when a spoonful of it is dropped into cold water and then pinched between the thumb and fingers it should be very brittle and snap like glass. The trouble usually with such candies is that they are not allowed to boil long enough; consequently they become sticky soon after they are made. When the portion shows the "hard crack" it is done, and it must be removed quickly from the fire and poured in small drops over the surface of an oiled marble slab, or oiled sheets of tin. In 10 minutes' time, they are done. Peppermint, wintergreen and lemon drops may be made according to this rule.

BUTTER SCOTCH

Dissolve 2 lbs. of sugar by adding a half pint of

water to it and place over the fire. Add the usual dimeful of cream of tartar and boil the mixture until it turns straw color, or for about 12 minutes, then stir in 2 tablespoonfuls of butter and turn into a buttered pan. Mark off in squares, or the syrup may be dropped on an oiled surface the same way as for horehound drops.

ORANGE STRAWS

Save the peel from all the oranges used in the house, putting them in a large bowl of water, keeping it a week, changing the water daily. This takes all the poison out of the peel and leaves it with a delicious flavor. For the peel of six oranges take 1 lb. of sugar (granulated) and 1-2 cupful of water. Boil until it hairs, then add the orange peel, which has been cut into very thin strips and dried on a clean towel. Stir until the sugar hardens all over the little strips, then pour over a platter; pick the mass apart with a silver fork before it hardens.

SALTED ALMONDS

Shell the nuts and turn boiling water on the kernels in a basin. When the water has cooled, the skins will be puffed enough to be easily slipped off. Generously butter a dripping pan and on this spread the blanched almonds. Place in the oven until they have browned, stirring occasionally that they may be colored evenly. Salt well, then turn onto brown paper to drain. Raw peanuts may be treated in the same way. Pecans, too, are excellent but they do not require blanching.

MAPLE TAFFY

Two cupfuls of coffee C sugar, 1 cupful of maple syrup, 1-2 teaspoonful of cream of tartar, 1-2 table-spoonful of butter. Follow the directions given for molasses taffy, cooking until it becomes brittle.

WHITE TAFFY

Four cupfuls of granulated sugar, 1 tablespoonful of buttter, 1 teaspoonful of cream of tartar, or 3 table-spoonfuls of vinegar. Follow the directions given above, also cooking until brittle. The flavoring should be added while the candy is being pulled. Part of it may be flavored with peppermint and part with vanilla. For wintergreen or rose taffy, use the above recipe, adding a tablespoonful of pink sugar. Chocolate taffy is made by putting 2 or 3 tablespoonfuls of grated chocolate on top of the candy as soon as it is put into the pan. This will melt, and when the taffy is pulled, it will be an even chocolate color.

fudge

3 cups sugar

2 cups cocoa

2 cups syrup

1 cup milk

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